Delfield™

Drop Ins

N8000, N8000-R, N8100B, N8100-BR, 8100-EF, N8100-FA, N8200, N8200-ST, N8200G, N8600, N8700-D, N8700-DESP, N8700-R, N8800

Service, Installation and Care Manual

Please read this manual completely before attempting to install or operate this equipment! Notify carrier of damage! Inspect all components immediately.

Hot Food Wells, Cold Pans, Granite Cold Slabs,
Frost Tops and Hot/Cold Food Wells

CAUTION

Important Information
Read Before Use
Please Save These Instructions!

May 2014

Manitowoc

Important Warning And Safety Information

WARNING Read This Manual Thoroughly Before Operating, Installing, Or Performing Maintenance On The Equipment.

WARNING Failure To Follow Instructions In This Manual Can Cause Property Damage, Injury Or Death.

WARNING Do Not Store Or Use Gasoline Or Other Flammable Vapors Or Liquids In The Vicinity Of This Or Any Other Appliance.

WARNING Unless All Cover And Access Panels Are In Place And Properly Secured, Do Not Operate This Equipment.

WARNING This Appliance Is Not Intended For Use By Persons Who Lack Experience Or Knowledge, Unless They Have Been Given Supervision Or Instruction Concerning Use Of The Appliance By A Person Responsible For Their Safety.

WARNING This Appliance Is Not To Be Played With.

WARNING Do Not Clean With Water Jet.

WARNING Do Not Use Electrical Appliances Inside The Food Storage Compartment Of This Appliance.

CAUTION Observe the following:

- Minimum clearances must be maintained from all walls and combustible materials.
- Keep the equipment area free and clear of combustible material.
- Allow adequate clearance for air openings.
- Operate equipment only on the type of electricity indicated on the specification plate.
- Unplug the unit before making any repairs.
- Retain this manual for future reference.

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Receiving And Inspecting The Equipment

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Also open the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
6. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

Uncrating The Equipment

First cut and remove the banding from around the crate. Remove the front of the crate material, use of some tools will be required.

Serial Number Location

The serial number on self-contained refrigerated units is on the electrical specifications tag located near the condensing unit.

The serial number on remote refrigerated units is on the outside bottom of the food well.

On hot food pans and hot/cold combination pans, the serial number tag is located on the back of the control raceway or remote panel.

The serial number tag also lists the refrigerant used and the amount of charge.

Always have the serial number of your unit available when calling for parts or service.

This manual covers only standard 8000 series units. If you have a custom designed unit, you should contact our parts/service department at (800) 733-8829 for questions.

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Warranty Information

Visit http://www.delfield.com/minisite/service/warranty_info to:

- Register your product for warranty.
- Verify warranty information.
- View and download a copy of your warranty.

Regulatory Certifications

All Models are certified by:

National Sanitation Foundation (NSF)

Electrical Models are also certified by:

Underwriters Laboratories (UL)
Underwriters Laboratories of Canada (ULC)

N8700DESP Models are also certified by:

European Conformity
Technical Inspection Association

Specifications

N8100B Series Self-Contained Mechanically Cooled Pans - R134A

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*H.P.*	*BTU*	*Evap BTU/ TD/TEMP*	*Sys Cap*	*Ship Weight*	*Refrig. Charge*	*NEMA Plug*	*12"x20" Pans*
N8118B	18" (45.7cm)	26" (66cm)	21.87" (55.5cm)	17" X 25" (43.2cm x 63.5cm)	115/60/1	4.0	1/5	204	19/38°/-3°	708	100lbs (45kg)	8.0oz	5-15P	1
N8130B	30.75" (78.1cm)	26" (66cm)	21.87" (55.5cm)	29.75" x 25" (75.6cm x 63.5cm)	115/60/1	4.0	1/5	379	26/31°/4°	812	140lbs (64kg)	8.0oz	5-15P	2
N8143B	43.5" (110.5cm)	26" (66cm)	21.87" (55.5cm)	42.50" X 25" (108.6cm x 63.5cm)	115/60/1	4.0	1/5	569	35/26°/9°	889	173lbs (78kg)	8.0oz	5-15P	3
N8156B	56.25" (142.9cm)	26" (66cm)	21.87" (55.5cm)	55.25" x 25" (140.3cm x 63.5cm)	115/60/1	7.0	1/4	758	43/32°/3°	1373	205lbs (93kg)	16.0oz	5-15P	4
N8169B	69" (175.3cm)	26" (66cm)	21.87" (55.5cm)	68" X 25" (172.7cm x 63.5cm)	115/60/1	7.0	1/4	948	51/29°/6°	1469	225lbs (102kg)	16.0oz	5-15P	5
N8181B	81.75" (208cm)	26" (66cm)	21.87" (55.5cm)	80.75" x 25" (205.1cm x 63.5cm)	115/60/1	8.0	1/3	1138	59/32°/3°	1921	258lbs (117kg)	11.5oz	5-15P	6

N8100NB Series Self-Contained Mechanically Cooled Pans Narrow Style - R134A

N8146NB	46.75" (118.7cm)	18" (45.7cm)	21.81" (55.4cm)	45.75" x 17" (113.7cm x 43.2cm)	115/60/1	4.0	1/5	454	17/40°/-5°	680	175lbs (80kg)	8.0oz	5-15P	2
N8168NB	67.5" (171.5cm)	18" (45.7cm)	21.81" (55.4cm)	66.5" x 17" (168.9cm x 43.2cm)	115/60/1	4.0	1/5	676	26/31°/4°	804	240lbs (109kg)	8.0oz	5-15P	3

N8100BR Series Curved Self-Contained Mechanically Cooled Pans - R134A

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*H.P.*	*BTU*	*Evap BTU/ TD/TEMP*	*Sys Cap*	*Ship Weight*	*Refrig. Charge*	*NEMA Plug*	*12"x20" Pans*
N8144-BR	40.43" (103cm)	26.05" (66cm)	21.81" (55cm)	see drawing on page 10	115/60/1	4.0	1/5	379	26/31°/4°	812	161lbs (72kg)	8.0oz	5-15P	2
N8159-BR	57.22" (145cm)	26.05" (66cm)	21.81" (55cm)	see drawing on page 10	115/60/1	7.0	1/4	569	35/26°/9°	889	184lbs (83kg)	16.0oz	5-15P	3
N8176-BR	73.68" (187cm)	26.05" (66cm)	21.81" (55cm)	see drawing on page 10	115/60/1	7.0	1/4	758	43/32°/3°	1373	233lbs (105kg)	16.0oz	5-15P	4
N8194-BR	89.86" (228cm)	26.05" (66cm)	21.81" (55cm)	see drawing on page 10	115/60/1	8.0	1/3	948	51/29°/6°	1469	243lbs (109kg)	11.5oz	5-15P	5

N8100-FA Series Forced Air Drop-In Mechanically Cooled Cold Pans - R404A

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*H.P.*	*BTU*	*Evap BTU/ TD/TEMP*	*Sys Cap*	*Ship Weight*	*Refrig. Charge*	*NEMA Plug*	*12"x20" Pans*
N8131-FA	31.25" (79.4cm)	26.67" (67.7cm)	26.62" (68cm)	30.25" x 25.5" (76.8cm x 64.8cm)	115/60/1	7.8	1/4	1339	140/15°/20°	2154	168lbs (76kg)	16.0oz	5-15P	2
N8144-FA	44" (111.8cm)	26.67" (67.7cm)	26.62" (68cm)	43" x 25.5" 109.2cm x 64.8cm)	115/60/1	9.2	1/2	2035	140/22°/13°	3142	175lbs (79kg)	32.0oz	5-15P	3
N8157-FA	56.75" (144.1cm)	26.67" (67.7cm)	26.62" (68cm)	55.75" x 25.5" (141.6cm x 64.8cm)	115/60/1	9.2	1/2	2731	280/14°/21°	3806	225lbs (102kg)	32.0oz	5-15P	4
N8169-FA	69.5" (176.5cm)	26.67" (67.7cm)	28.62" (72.7cm)	68.5" x 25.5" 174.0cm x 64.8cm)	115/60/1	14.8	3/4	3374	280/20°/15°	5545	235lbs (107kg)	48.0oz	5-20P	5
N8182-FA	82.25" (208.9cm)	26.67" (67.7cm)	28.62" (72.7cm)	81.25" x 25.5" 206.4cm x 64.8cm)	115/60/1	14.8	3/4	4070	280/20°/15°	5545	406lbs (184kg)	48.0oz	5-20P	6

Specifications

8100-EF Series LiquiTec® Eutetic Fluid Refrigerated Cold Pans - R404A

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*H.P.*	*BTU Load*	*Evap BTU/ TD/TEMP*	*Sys Cap*	*Ship Weight*	*Refrig. Charge*	*NEMA Plug*	*12x20 Pans*
8118-EF	18.20" (46.2cm)	26" (66cm)	23.25" (59.1cm)	17" x 25" (43.2cm x 63.5cm)	115/60/1	7.5	1/4	204	19/50°/-15°	928	169lbs (77kg)	24.0oz	5-15P	1
8132-EF	31.76" (80.7cm)	26" (66cm)	23.25" (59.1cm)	30.75" x 25" (78.1cm x 63.5cm)	115/60/1	7.5	1/4	379	26/42°/-7°	1112	215lbs (98kg)	24.0oz	5-15P	2
8145-EF	45.32" (115.1cm)	26" (66cm)	23.25" (59.1cm)	44.25" x 25" (112.4cm x 63.5cm)	115/60/1	7.5	1/4	569	35/36°/-1°	1259	265lbs (120kg)	24.0oz	5-15P	3
8159-EF	58.88" (149.6cm)	26" (66cm)	23.25" (59.1cm)	57.87" x 25" (147cm x 63.5cm)	115/60/1	7.5	1/4	758	43/32°/3°	1373	285lbs (130kg)	24.0oz	5-15P	4
8172-EF	72.44" (184cm)	26" (66cm)	23.25" (59.1cm)	71.5" x 25" (181.6cm x 63.5cm)	115/60/1	7.5	1/4	948	51/29°/6°	1469	295lbs (134kg)	24.0oz	5-15P	5
8186-EF	86" (218.4cm)	26" (66cm)	23.25" (59.1cm)	85" x 25" (215.9cm x 63.5cm)	115/60/1	7.5	1/4	1138	59/26°/9°	1529	394lbs (179kg)	24.0oz	5-15P	6

8100-EFN Series LiquiTec® Slim Line Eutetic Fluid Refrigerated Cold Pans - R404A

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*H.P.*	*BTU Load*	*Evap BTU/ TD/TEMP*	*Sys Cap*	*Ship Weight*	*Refrig. Charge*	*NEMA Plug*	*12x20 Pans*
8148-EFN	47.66" (121.1cm)	18" (45.7cm)	23.25" (59.1cm)	46.88" x 17.25" (119.1cm x 43.8cm)	115/60/1	7.5	1/4	379	26/42°/-7°	1112	235lbs (107kg)	24.0oz	5-15P	2
8169-EFN	69.22" (175.8cm)	18" (45.7cm)	23.25" (59.1cm)	68.5" x 17.25" (174cm x 43.8cm)	115/60/1	7.5	1/4	569	35/36°/-1°	1259	285lbs (130kg)	24.0oz	5-15P	3
8191-EFN	90.78" (230.6cm)	18" (45.7cm)	23.25" (59.1cm)	90" x 17.25" (228.6cm x 43.8cm)	115/60/1	7.5	1/4	758	43/32°/13°	1373	295lbs (134kg)	24.0oz	5-15P	4

N8000 Series Ice Cooled Cold Pans

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*Ship Weight*	*12"x20" Pans Held*
N8018	18" (45.7cm)	26" (66cm)	10.75" (27.3cm)	17" x 25" (43.2cm x 63.5cm)	38lbs (17kg)	1
N8030	30.75" (78.1cm)	26" (66cm)	10.75" (27.3cm)	29.75" x 25" (75.6cm x 63.5cm)	84lbs (38kg)	2
N8043	43.5" (110.5cm)	26" (66cm)	10.75" (27.3cm)	42.5" x 25" (107.9cm x 63.5cm)	110lbs (50kg)	3
N8056	56.25" (142.9cm)	26" (66cm)	10.75" (27.3cm)	55.25" x 25" (140.3cm x 63.5cm)	139lbs (63kg)	4
N8069	69" (175.3cm)	26" (66cm)	10.75" (27.3cm)	68" x 25" (172.7cm x 63.5cm)	160lbs (73kg)	5
N8081	81.75" (208cm)	26" (66cm)	10.75" (27.3cm)	80.75" x 25" (205.1cm x 63.5cm)	197lbs (89kg)	6

N8000N Series Narrow Ice Cooled Cold Pans

N8046N	46.75" (118.8cm)	18" (45.7cm)	10.75" (27.3cm)	45.75" x 17" (116.2cm x 43.2cm)	100lbs (45kg)	2
N8068N	67.5" (171.5cm)	18" (45.7cm)	10.75" (27.3cm)	66.50" x 17" (168.9cm x 43.2cm)	120lbs (55kg)	3

Specifications

N8000-R Series Curved Ice Cooled Cold Pans

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*Ship Weight*	*12"x20" Pans Held*
N8044-R	40.48" (103cm)	26.05" (66cm)	10.77" (27cm)	see drawing on page 10	100lbs (45kg)	2
N8059-R	57.22" (145cm)	26.05" (66cm)	10.77" (27cm)	see drawing on page 10	118lbs (53kg)	3
N8076-R	73.68" (187cm)	26.05" (66cm)	10.77" (27cm)	see drawing on page 10	145lbs (65kg)	4
N8094-R	89.89" (228cm)	26.05" (66cm)	10.77" (27cm)	see drawing on page 10	164lbs (74kg)	5

N8200 Series Self-Contained Frost Tops - R404A

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*H.P.*	*BTU*	*Evap BTU/ TD/TEMP*	*Sys Cap*	*Ship Weight*	*Refrig. Charge*	*NEMA Plug*
N8231	31.75" (80.6cm)	26" (66cm)	15.75" (40cm)	30.75" x 25" (78.1cm x 63.5cm)	115/60/1	7.5	1/4	379	26/42º/-7°	1112	142lbs (64kg)	24.0oz	5-15P
N8245	45.63" (115.9cm)	26" (66cm)	15.75" (40cm)	44.63" x 25" (113.3cm x 63.5cm)	115/60/1	7.5	1/4	569	35/36º/-1°	1259	168lbs (76kg)	24.0oz	5-15P
N8259	59.5" (151.1cm)	26" (66cm)	15.75" (40cm)	58.50" x 25" (148.6cm x 63.5cm)	115/60/1	7.5	1/4	758	43/32º/3°	1373	193lbs (88kg)	24.0oz	5-15P
N8273	73.38" (186.4cm)	26" (66cm)	15.75" (40cm)	72.38" x 25" (183.8cm x 63.5cm)	115/60/1	8.0	1/4	948	51/29º/6°	1469	209lbs (95kg)	24.0oz	5-15P
N8287	87.25" (221.6cm)	26" (66cm)	15.75" (40cm)	86.25" x 25" (219.1cm x 63.5cm)	115/60/1	8.0	1/3	1138	59/30º/5°	1787	239lbs (108kg)	24.0oz	5-15P

N8200-ST Series Self-Contained Frost Tops - R404A

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*H.P.*	*BTU*	*Evap BTU/ TD/TEMP*	*Sys Cap*	*Ship Weight*	*Refrig. Charge*	*NEMA Plug*
N8230-ST	29.60" (75cm)	22.00" (56cm)	15.70" (40cm)	28.60" x 21.10" (73cm x 54cm)	115/60/1	7.5	1/4	332	26/44°/-9°	1128	142lbs (64kg)	16.0oz	5-15P
N8240-ST	39.70" (101cm)	29.60" (75cm)	15.70" (40cm)	38.65" x 28.75" (98cm x 73cm)	115/60/1	7.5	1/4	559	35/37°/-2°	1295	168lbs (76kg)	16.0oz	5-15P
N8256-ST	55.60" (141cm)	22.00" (56cm)	15.70" (40cm)	54.60" x 21.10" (139cm x 54cm)	115/60/1	7.5	1/4	624	39/35°/0°	1359	193lbs (88kg)	16.0oz	5-15P
N8258-ST	57.60" (146cm)	29.60" (75cm)	15.70" (40cm)	56.60" x 28.75" (144cm x 73cm)	115/60/1	7.5	1/4	870	44/33°/2°	1422	209lbs (95kg)	16.0oz	5-15P
N8275-ST	75.50" (192cm)	29.60" (75cm)	15.70" (40cm)	74.50" x 28.75" (189cm x 73cm)	115/60/1	7.5	1/4	1140	53/29°/6°	1520	239lbs (108kg)	16.0oz	5-15P

N8200G Series Self-Contained Granite Cold Slabs

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*H.P.*	*BTU*	*Evap BTU/ TD/TEMP*	*Sys Cap*	*Ship Weight*	*Refrig. Charge*	*NEMA Plug*
N8231G	31.75" (80.6cm)	25.87" (65.7cm)	19" (48.3cm)	30.75" X 25" (78.1cm x 63.5cm)	115/60/1	7.5	1/4	379	26/42º/-7°	1112	219lbs (99kg)	16.0oz	5-15P
N8245G	45.63" (115.9cm)	25.87" (65.7cm)	19" (48.3cm)	44.63" x 25" (113.4cm x 63.5cm)	115/60/1	7.5	1/4	569	35/36º/-1°	1259	284lbs (129kg)	16.0oz	5-15P
N8259G	59.5" (151.1cm)	25.87" (65.7cm)	19" (48.3cm)	58.5" x 25" (148.6cm x 63.5cm)	115/60/1	8.0	1/3	758	43/37º/-2°	1572	338lbs (153kg)	24.0oz	5-15P
N8273G	73.38" (186.4cm)	25.87" (65.7cm)	19" (48.3cm)	72.38" x 25" (183.8cm x 63.5cm)	115/60/1	9.0	1/2	948	51/43º/-8°	2183	425lbs (193kg)	32.0oz	5-15P

Specifications

N8600 Series Self Contained Combination Hot/Cold Food Wells - R404A

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*Control Panel Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*H.P.*	*BTU*	*Evap BTU/ TD*	*Sys Cap*	*Ship Weight*	*Refrig. Charge*	*12"x20" Pans*
N8630	30.75" (78.1cm)	26" (66cm)	23.75" (60.3cm)	29.75" X 25" (75.5cm x 63.5cm)	12.25" x 4.25" x 7.00" (31.1cm x 10.8cm x 17.8cm)	120/60/1	25.0	1/4	379	26/42°/-7°	1112	164lbs (74kg)	16.0oz	2
N8643	43.5" (110.5cm)	26" (66cm)	23.75" (60.3cm)	42.50" x 25" (107.9cm x 63.5cm)	12.25" x 4.25" x 7.00" (31.1cm x 10.8cm x 17.8cm)	120/240 /60/1	21.0	1/4	569	35/36°/-1°	1259	198lbs (90kg)	16.0oz	3
N8656	56.25" (142.9cm)	26" (66cm)	23.75" (60.3cm)	55.25" x 25" (140.3cm x 63.5cm)	12.25" x 4.25" x 7.00" (31.1cm x 10.8cm x 17.8cm)	120/240 /60/1	21.0	1/4	758	43/32°/3°	1373	233lbs (106kg)	16.0oz	4
N8669	69" (175.3cm)	26" (66cm)	23.75" (60.3cm)	68" x 25" (172.7cm x 63.5cm)	12.25" x 4.25" x 7.00" (31.1cm x 10.8cm x 17.8cm)	120/240 /60/1	42.0	1/4	948	51/29°/6°	1469	266lbs (121kg)	16.0oz	5
N8681	81.75" (207.6cm)	26" (66cm)	23.75" (60.3cm)	80.75" x 25" (205.1cm x 63.5cm)	12.25" x 4.25" x 7.00" (31.1cm x 10.8cm x 17.8cm)	120/240 /60/1	42.0	1/3	1138	59/30°/5°	1787	301lbs (137kg)	24.0oz	6

N8700D Series Individually Controlled Heated Food Wells

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*Control Panel Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*Ship Weight*	*12"x20" Pans*
N8717-D	17.88" (45.4cm)	26" (66cm)	9.5" (24cm)*	16.88" X 25" (42.8cm x 63.5cm)	7.00" x 4.62" x 7.00" (17.8cm x 11.7cm x 17.8cm)	120/60/1	8.3	41lbs (19kg)	1
N8731-D	31.75" (80.6cm)	26" (66cm)	9.5" (24cm)*	30.75" x 25" (78.1cm x 63.5cm)	10.31" x 4.62" x 7.00" (26.2cm x 11.7cm x 17.8cm)	120/60/1	16.6	99lbs (45kg)	2
N8745-D	45.63" (115.9cm)	26" (66cm)	9.5" (24cm)*	44.62" x 25" (113.3cm x 63.5cm)	14.5" x 4.62" x 7.00" (36.8cm x 11.7cm x 17.8cm)	208-230 /60/1	15.0/16.0	134lbs (61kg)	3
N8759-D	59.5" (151.1cm)	26" (66cm)	9.5" (24cm)*	58.5" x 25" (148.6cm x 63.5cm)	18.69" x 4.62" x 7.00" (47.5cm x 11.7cm x 17.8cm)	208-230 /60/1	20.0/22.0	166lbs (75kg)	4
N8773-D	73.38" (186.4cm)	26" (66cm)	9.5" (24cm)*	72.37" x 25" (183.8cm x 63.5cm)	22.88" x 4.62" x 7.00" (58.1cm x 11.7cm x 17.8cm)	208-230 /60/1	24.0/27.0	186lbs (84kg)	5
N8787-D	87.25" (221.4cm)	26" (66cm)	9.5" (24cm)*	86.25" x 25" (219.1cm x 63.5cm)	27" x 4.62" x 7.00" (68.6cm x 11.7cm x 17.8cm)	208-230 /60/1	29.0/32.0	236lbs (107kg)	6

*14" Overall height including drain connection

N8700DESP Series Individually Controlled Energy Savings Heated Food Wells

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*Control Panel Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*Optional 240V Amps*	*Ship Weight*	*12"x20" Pans*
N8717-DESP	17.89" (45cm)	26" (66cm)	9.5" (24cm)*	16.87" X 25.00" (43cm x 64cm)	5.00" x 6.88" x 7.50" (13cm x 17cm x 19cm)	208-230/60/1	2.4/2.7	2.1	41lbs (19kg)	1
N8731-DESP	31.76" (81cm)	26" (66cm)	9.5" (24cm)*	30.75" x 25.00" (78cm x 64cm)	5.00" x 11.88" x 7.50" (13cm x 30cm x 19cm)	208-230/60/1	4.8/5.4	4.2	99lbs (45kg)	2
N8745-DESP	45.63" (116cm)	26" (66cm)	9.5" (24cm)*	44.62" x 25.00" (113cm x 64cm)	5.00" x 17.38" x 7.50" (13cm x 44cm x 19cm)	208-230/60/1	7.2/8.1	6.3	134lbs (61kg)	3
N8759-DESP	59.50" (151cm)	26" (66cm)	9.5" (24cm)*	58.50" x 25.00" (149cm x 64cm)	5.00" x 22.88" x 7.50" (13cm x 58cm x 19cm)	208-230/60/1	9.6/10.8	8.4	166lbs (75kg)	4
N8773-DESP	73.37" (186cm)	26" (66cm)	9.5" (24cm)*	72.37" x 25.00" (184cm x 64cm)	5.00" x 28.38" x 7.50" (13cm x 72cm x 19cm)	208-230/60/1	12.0/13.5	10.5	186lbs (84kg)	5
N8787-DESP	87.24" (222cm)	26" (66cm)	9.5" (24cm)*	86.25" x 25.00" (219cm x 64cm)	5.00" x 33.88"x 7.50" (13cm x 86cm x 19cm)	208-230/60/1	14.4/16.2	12.6	236lbs (107kg)	6

*14" Overall height including drain connection

Specifications

N8700-R Series Curved Individually Controlled Heated Food Wells

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*Control Panel Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*Ship Weight*	*12"x20" Pans*
N8744-R	40.48" (103cm)	26.05" (66cm)	9.5" (24cm)*	see drawing on page 10	10.31" x 4.62" x 7.00" (26cm x 12cm x 18cm)	120/60/1	16.6	99lbs (45kg)	2
N8759-R	57.22" (145cm)	26.05" (66cm)	9.5" (24cm)*	see drawing on page 10	14.5" x 4.62" x 7.00" (37cm x 12cm x 18cm)	208-230 /60/1	15.0/16.0	134lbs (61kg)	3
N8776-R	73.68" (187cm)	26.00" (66cm)	9.5" (24cm)*	see drawing on page 10	18.69" x 4.62" x 7.00" (47cm x 12cm x 18cm)	208-230 /60/1	20.0/22.0	166lbs (75kg)	4
N8794-R	89.80" (228cm)	25.91" (66cm)	9.5" (24cm)*	see drawing on page 10	22.88" x 4.62" x 7.00" (58cm x 12cm x 18cm)	208-230 /60/1	24.0/27.0	186lbs (84kg)	5

*14" Overall height including drain connection

N8700N Series Individually Controlled Heated Narrow Food Wells

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*Control Panel Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*Ship Weight*	*12"x20" Pans*
N8746N N8746ND	45.61" (116cm)	15.87" (40cm)	9.5" (24cm)	44.62" x 15.0" (113.3cm x 38.1cm)	10.31" x 4.62" x 7.00" (26.2cm x 11.7cm x 17.8cm)	120/60/1	17.0	100lbs (45kg)	2
N8768N N8768ND	67.48" (172cm)	15.87" (40cm)	9.5" (24cm)	66.50" x 15.0" (168.9cm x 38.1cm)	14.50" x 4.62" x 7.00" (36.8cm x 11.7cm x 17.8cm)	208-230 /60/1	15.0/16.0	130lbs (59kg)	3

*ND Models are standard with drains

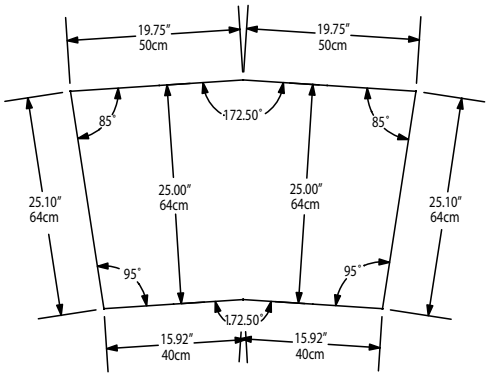
N8800 Series Single Tank Electric Hot Food Wells

Model	*L*	*D*	*H*	*Counter Cutout Dimensions*	*Control Panel Cutout Dimensions*	*V/Hz/Ph*	*Amps*	*Ship Weight*	*12"x20" Pans*
N8831	31.75" (80.6cm)	26" (66cm)	11" (27.9cm)	30.75" X 25" (78.1cm x 63.5cm)	12.25" x 4.25" x 7.00" (31.1cm x 10.8cm x 17.8cm)	120/60/1	17.0	100lbs (45kg)	2
N8845	45.63" (115.9cm)	26" (66cm)	11" (27.9cm)	44.63" x 25" (113.4cm x 63.5cm)	12.25" x 4.25" x 7.00" (31.1cm x 10.8cm x 17.8cm)	208-230 /60/1	15.0/16.0	136lbs (62kg)	3
N8859	59.5" (151.1cm)	26" (66cm)	11" (27.9cm)	58.5" x 25" (148.6cm x 63.5cm)	12.25" x 4.25" x 7.00" (31.1cm x 10.8cm x 17.8cm)	208-230 /60/1	20.0/22.0	158lbs (72kg)	4
N8873	73.38" (186.4cm)	26" (66cm)	11" (27.9cm)	72.38" x 25" (183.8cm x 63.5cm)	12.25" x 4.25" x 7.00" (31.1cm x 10.8cm x 17.8cm)	208-230 /60/1	24.0/27.0	195lbs (88kg)	5
N8887	87.25" (221.6cm)	26" (66cm)	11" (27.9cm)	86.25" x 25" (219.1cm x 63.5cm)	12.25" x 4.25" x 7.00" (31.1cm x 10.8cm x 17.8cm)	208-230 /60/1	29.0/32.0	224lbs (102kg)	6

Curved Drop-In Cutout Details

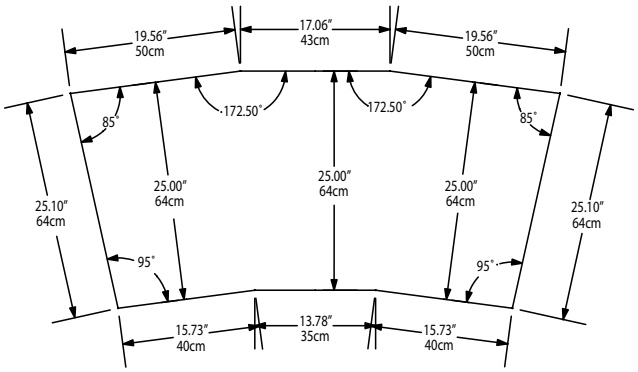
2 pan standard curved drop-in cutout detail
Models:

- N8044-R
- N8144-BR
- N8744-R



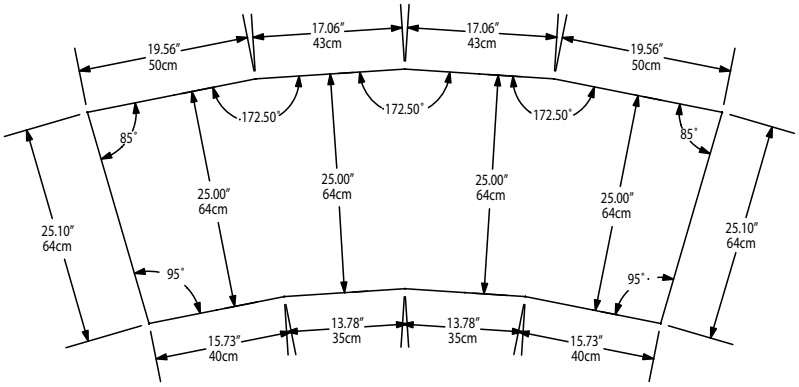
3 pan standard curved drop-in cutout detail
Models:

- N8059-R
- N8159-BR
- N8759-R



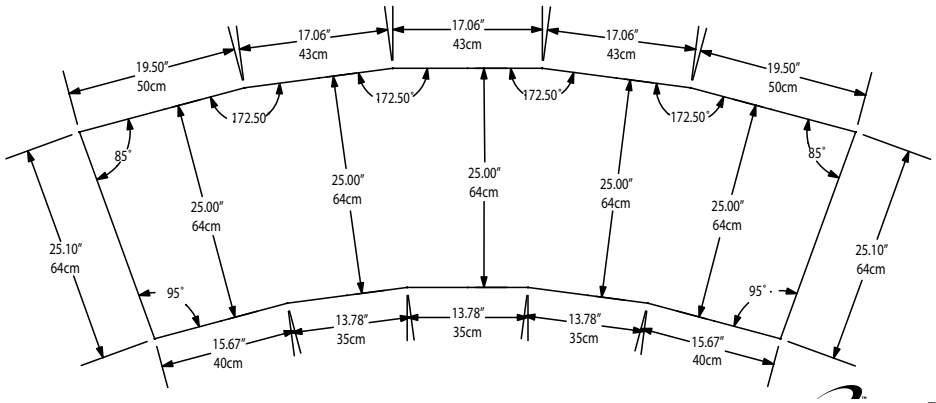
4 pan standard curved drop-in cutout detail
Models:

- N8076-R
- N8176-BR
- N8776-R



5 pan standard curved drop-in cutout detail
Models:

- N8094-R
- N8194-BR
- N8794-R



Installation N8000, N8000N, N8000-R, N8100B, N8100NB, N8100-BR, N8200, N8200-ST, N8200G, N8100-FA & 8100-EF

These units are intended for indoor use only. A room temperature of no more than 86°F (30°C) is recommended. Be sure the location chosen has a counter strong enough to support the total weight of the unit and contents. A fully loaded model may weigh as much as 600 pounds! Reinforce the counter as necessary to provide maximum loading.

Unit requires that the sides and bottom are not any closer than 3" (7.6cm) to any combustible material.

The counter cut-out sizes and power requirements are shown on the specification pages. A gasket is installed in the flange of each unit. The weight of the unit on the gasket forms a seal preventing liquids from seeping into the cut-out opening.

Louvers

Self-contained refrigerated units (N8100, N8100NB, N8100-BR, N8200, N8200-ST and N8200G Series) require airflow to the compressor. A 13" x 25" (33 cm x 63.5 cm) louver is provided by Delfield and must be installed in the counter in front of the condenser. The louver cutout dimension is 11" x 22" (27.9 cm x 55.9 cm). The rear must have an opening to permit removal of heated air. The opening must be at least 8" x 11", a total of 88 square inches (20.3 cm x 27.9 cm, a total of 566 square centimeters).

Plumbing

The units drain must have an outlet to an appropriate drainage area or container. A drain trap must be installed. N8200 and N8200-ST series have 1/2" drain and N8200G series have 3/4" drain located on end/center. The 1" diameter drain on N8000, N8000-R, N8100, N8100NB, N8100-BR, N8100-FA and 8100-EF Series units is shipped loose and must be connected during installation. N8157-FA, N8169-FA, and N8182-FA have two drains.

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's responsibility to provide a container or outlet for drainage.

Some N8000, N8000N, N8000-R, N8100B, N8100NB and N8100-BR may have polyethylene insulation in the drain hole. This can easily be cut out without any contact or damage to the units interior insulation or refrigeration lines.

Electrical connection

Refer to the amperage data on the specification pages, the serial tag or your local code to be sure the unit is connected to the proper power source. A protected circuit of the correct voltage and amperage must be run for connection of the line cord.

Some units have an **ON/OFF** switch located behind the louvered panel in the machine compartment. Simply turn the switch to **ON** to begin operation.

Some units have an **OFF** position on the thermostat dial which is located behind the louvered panel in the machine compartment. Simply turn the dial to begin operation.

The unit must be disconnected from the power source whenever performing service or maintenance functions.

Never operate the unit without the louvered panel in place!

Installation N8600

These units are intended for indoor use only. A room temperature of no more than 86°F (30°C) is recommended. Be sure the location chosen has a counter strong enough to support the total weight of the unit and contents. A fully loaded model may weigh as much as 600 pounds! Reinforce the counter as necessary to provide for maximum loading.

Unit requires that the sides and bottom are not any closer than 3" (7.6cm) to any combustible material.

The counter cut-out sizes and power requirements are shown on the specification pages. A gasket is installed in the flange of each unit. The weight of the unit on the gasket forms a seal preventing liquids from seeping into the cut-out opening.

The cut-out dimensions for the control box on N8600 Series units is 4.25" x 12.25" (10.8 cm x 31.1 cm).

Louvers

For proper refrigerated operation, N8600 Series units require airflow to the compressor. A 13" x 25" louver is (33.0 cm x 63.5 cm) is provided by Delfield and must be installed in the counter in front of the condenser. The louver cutout dimension is 11" x 22" (27.9 cm x 55.9 cm). The rear must have an opening to permit removal of heated air. The opening must be at least 8" x 11", a total of 88 square inches (20.3 cm x 27.9 cm, a total of 566 square centimeters).

Plumbing

The units 1" (2.54cm) drain must have an outlet to an appropriate drainage area or container.

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's responsibility to provide a container or outlet for drainage.

Electrical connection

Refer to the amperage data on the specification pages, the serial tag or your local code to be sure the unit is connected to the proper power source.

The unit must be disconnected from the power source whenever performing service or maintenance functions.

Never operate the unit without the louvered panel in place!

Installation N8700-D, N8700-DESP, N8700N, N8700-R & N8800 Series

These units are intended for indoor use only. Be sure the location chosen has a counter strong enough to support the total weight of the unit and contents. A fully loaded model may weigh as much as 600 pounds! Reinforce the counter as necessary to provide maximum loading.

DANGER

Unit requires that the sides and bottom are not any closer than 3" (7.6cm) to any combustible material.

The counter cut-out sizes and power requirements are shown on the specification pages. A gasket is installed in the flange of each unit. The weight of the unit on the gasket forms a seal preventing liquids from seeping into the cut-out opening.

NOTE

N8700 Series pans should be installed with the drains at the back, away from the operator's sides.

The controls on N8700-D, N8700-DESP, N8700-R and N8800 series units are mounted in a control panel, designed to be installed at a "remote" location. The control panel should be installed so that the indicator light for each control is to the right of the control. N8700, N8700N and N8700-R series units have 48" (121.9cm) of conduit and N8800 Series units have 24" (61.0cm) of conduit between the pans and the remote control panel to facilitate this installation.

Plumbing

N8700-D, N8700-DESP, N8700N-D and N8700-R Plumbing: Unit is equipped with 1/2" (1.3cm) drains, (one per well located in right rear corner 1/2" (1.3cm) female N.P.T.) manifold and 1/2" (1.3cm) gate valve.

N8800 Plumbing: Well is sloped to a 1.00" (2.5cm) male N.P.T. stainless steel drain.

CAUTION

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's responsibility to provide a container or outlet for drainage.

Electrical connection

Refer to the amperage data on the specification pages, the serial tag or your local code to be sure the unit is connected to the proper power source.

DANGER

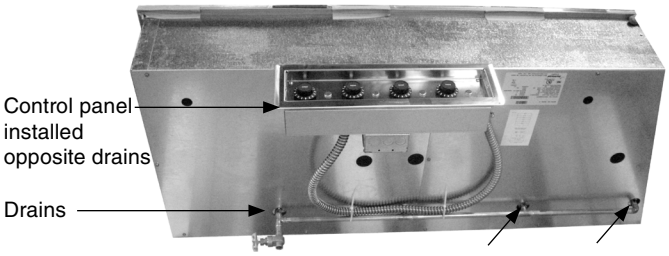
The unit must be disconnected from the power source whenever performing service or maintenance functions.

Control Panel Installation, N8700-D, N8700-DESP, N8700N & N8700-R Series

The control panel is designed to be installed on the side opposite the drains.

If you choose to install the control panel on the same side as the drains the control panel will either be upside down or the knobs will control the opposite wells.

Infinite control shown, directions also apply to digital control



Operation All Cold Pan Models

These units are not designed to cool warm food products. Items should be placed in the unit pre-cooled at least to the desired holding temperature, if not slightly colder. In some applications, a gradual warming of product may occur, particularly at the exposed top of the product. Stirring or rotation of the product may be necessary to maintain overall temperature.

Warming of food product can occur very quickly outside of the unit. When loading or rotating product, avoid leaving food items in a non-refrigerated location for any length of time to prevent warming or spoilage.

Operation N8100B, N8100NB & N8100-BR

N8100 Series mechanically cooled cold pans are adjusted at the factory to provide proper operation without any further adjustments. However, if it is necessary to adjust the temperature, the control is located in the machine compartment. Turn the knob clockwise as indicated on the control. Settings are from 1 thru 7 (7 being the coldest). Adjustments should be made gradually. Several small adjustments will be more effective than one large adjustment. It may take an hour or longer to realize the temperature change depending on the application and location of the unit.

The temperature control is used to turn the unit on and off as well as control the temperature of the cold pan. The settings range from 1 through 7 (7 being the coldest). To turn the cold pan off, turn the knob to the **OFF** position.

If the cold pan is to be used with ice, it is recommended that the optional perforated bottoms be used. These will allow ice to melt properly.

The unit must be turned off when not in use or overnight for defrosting and cleaning.

Operation N8100-FA

N8100-FA Series forced air mechanically cooled cold pans come equipped with 115-volt, 60 Hertz, single phase refrigeration units. The refrigeration valves are open and ready to operate as soon as the power supply cord is plugged into the standard 115-volt, grounded electrical outlet.

Pressure Control

The temperature is controlled by an adjustable pressure control located in the machine compartment and adjustable control has the word COLDER near the knob, with an arrow to indicate the adjustment direction. This control is field adjustable and does not require a service agent. If you have any questions, feel free to contact the Delfield Service Department at (800) 733-8829.

NOTE

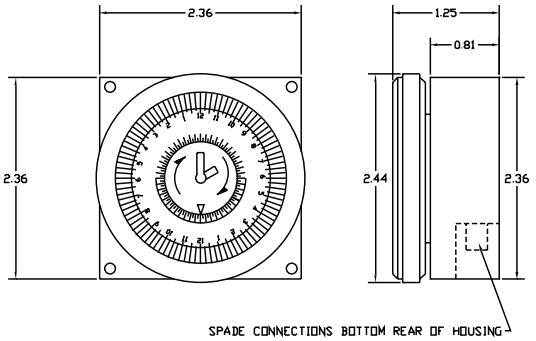
In attempting to adjust the pressure control, you can do damage to the unit by accidentally adjusting the differential. Delfield is not responsible for charges incurred while adjusting the pressure control.

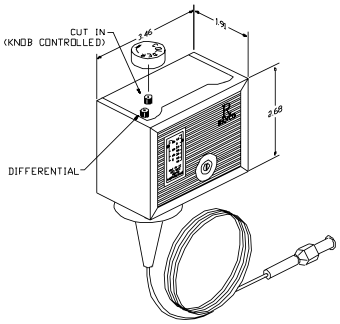
NOTE

Food in the N8100-FA pans should not be loaded in such a way as to interfere with the air curtain flowing over the cold pans.

Defrost Timer

Every 2 hours for 15 minutes.





30 psi (207 kPa) differential
80 psi (552 kPa) cut-in
50 psi (345 kPa) cut-out

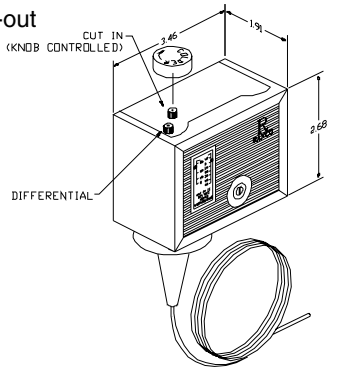
Operation 8100-EF Series

There is a switch on the compressor housing front to turn the 8100-EF units on and off. 8100-EF Series LiquiTec® Eutetic fluid cold pans are adjusted at the factory to provide proper operation without any further adjustments. However, if it is necessary to adjust the temperature, the control is located in the machine compartment. Turn the knob clockwise as indicated on the control to adjust it colder. Adjustments should be made gradually. Several small adjustments will be more effective than one large adjustment. It may take an hour or longer to realize the temperature change depending on the application and location of the unit.

NOTE **The cold pan is not intended to be used with ice.**

The unit must be turned off when not in use or overnight for defrosting and cleaning.

Temperature Control Settings:
17°F (8ºC) differential
25°F (-4ºC) cut-in
8°F (-13ºC)cut-out



Operation N8200 & N8200-ST

N8200 and N8200-ST Series frost tops are designed to maintain an even layer of frost to pleasantly display product. Once turned on, the compressor will run continuously. The unit should be turned off overnight or when not in use. There is no temperature control. The ON/OFF switch is the only means available to cycle the unit.

Since it takes time for the frost to accumulate initially, the unit should be turned on approximately one hour before it is actually required. Product should not be placed on the frost top prior to turning the unit on, because it may freeze to the surface of the unit.

The unit must be turned off when not in use or overnight for defrosting and cleaning.

Operation N8200G

N8200G Series granite cold slabs are designed to maintain a low temperature surface for quick turn products such as ice cream. Frost patterns will vary depending on room conditions such as temperature, humidity and airflow. The “work zone” of the granite surface is considered to be inside a 2” (5.1cm) perimeter. Temperatures in the perimeter zone may be higher and again the frost patterns in this area will vary based on room conditions.

Unit is controlled by an on/off switch. Once turned on, the unit will run continuously. There is no temperature control in this unit. Turn the unit on approximately two hours prior to use to allow for ample cool down time. The unit must be turned off when not in use or overnight for defrosting and cleaning.

Operation N8600 Hot/Cold Series

Hot Operation

N8600 Series hot and cold combination pans must be operated with water in the well for proper hot operation. Fill well with a minimum of 4" (10.2cm) of water. Place function switch in **HOT** position to begin heating. Turn thermostat dial to the desired temperature.

Never use anything other than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.

When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.

To turn unit off, simply move the function switch to **OFF** position. Drain water and allow unit to cool before cleaning or switching to cold operation.

Cold Operation

Simply place the function switch to the **COLD** position. The compressor controller has been factory set and no temperature adjustment should be necessary. If the cold pan is to be used with ice, it is recommended that the optional perforated bottoms be used. These will allow ice to melt properly.

Switching From Hot To Cold Operation

Follow this procedure:

1. Place the function switch in the **OFF** position and drain out hot water.
2. Allow the unit to cool until it can be safely cleaned.
3. When clean up procedures are complete, unit will be ready for cold operation. This takes about one hour.

To assure maximum compressor life, do not switch from "hot" to "cold" operation without allowing a cool down period. Never switch from hot to cold operation while hot water remains in the pans. Failure to observe this warning will greatly reduce compressor life and eventually cause premature compressor failure.

Switching From Cold To Hot Operation

No special procedure is required to switch from the cold to hot operation. Be certain to fill will with a minimum of 4" of water.

The unit is designed so that the compressor and the heating elements cannot operate at the same time. Continued operation of the compressor in the "hot position" should not be considered normal. Call for service if this happens.

The unit must be turned off when not in use or overnight for defrosting and cleaning.

N8600 Immersion Heater High Limit

As a safety feature, the N8600 food well immersion heater includes a high limit safety switch. If the heater gets too hot the safety switch will trip and turn the heater off. A pilot light on the control panel will illuminate when the safety switch is tripped. To reset the safety switch, first turn OFF the thermostat or Power switch and then determine if low water is the cause. If low water is not the cause, contact service for resolution. If low water is the cause, carefully remove food pans and refill the water. This will allow the immersion heater to cool and the safety switch will automatically reset. The unit must be turned OFF as directed or safety switch will not reset even if water is refilled to proper level. Replace food pans and turn thermostat or Power switch back on.

Operation N8700-D, N8700N, N8700-R & N8800 Series

These units are designed to hold warm food product between 140ºF to 160ºF (60ºC to 71ºC).

N8700-D, N8700N and N8700-R series individually heated hot food units may be operated "wet" (with water in the wells) or "dry". However, "wet" operation is recommended for better performance.

N8800 Series single tank hot food units are designed to be operated "wet" (with water in the tank) only.

Proper water level (approximately 2" [5.1cm]) must be maintained to prevent damage to the tank on the N8800 Series units.

After the unit is hard wired to the electrical system, select desired temperature by rotating temperature control. A knob and indicator light are provided for each individual heated food well.

First Time Use

Before the unit is used the first time for serving, turn the temperature knob to "HI" and heat the well for 20 to 30 minutes.

Any residue or dust that adhered to the heater element(s) will be burned off during this initial preheat period.

When serving thick sauces always use the hot food well in "wet" operation. This provides more uniform temperature for the sauce.

Never place food directly in well. Always use pans.

For most efficient operation, keep covered inserts in each well during preheating or when empty.

Always place covers on pans when not serving to prevent food from drying out.

Wet Operation

Fill the food well with a minimum of 2" (5.1cm) of water and cover with lid or empty pan. To preheat water, set temperature control at "HI". With pans in place, wells will boil water. Food temperature will vary depending on type and amount of product. To minimize steam and water usage, set control at lowest setting that will maintain proper food temperature. To reduce preheating time, use hot water to fill the well.

When operating these units "wet," never use anything other than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.

When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.

Steam can cause serious burns. Always use some type of protective covering on your hands and arms when removing lids from the unit. Lift the lid in a way that will direct escaping steam away from your face and body.

Dry Operation N8700 Series only

Wet operation is usually much more efficient and is preferred. However, these units may be operated without water with no damage to the unit.

When operated dry, the bottom of the well will discolor. To clean, use a stainless steel cleaner or mild abrasive.

When operated dry, the well bottoms become very hot. Do not allow unprotected skin to contact any well surface.

Operation N8700-DESP Series

These units are designed to hold warm food product between 140ºF to 160ºF (60ºC to 71ºC).

N8700-DESP series individually heated hot food units may be operated “wet” (with water in the wells) or “dry”. However, “dry” operation using 4” deep pans produces optimum performance.

A power switch and digital control are provided for each individual heated food well. After the unit is hard wired to the electrical system, turn the power switch ON and the digital display will read OFF. Press Set and then use the arrows to select the desired temperature setting (1-10). The new temperature setting is entered 3 seconds after the last button is pressed. When the power switch is used to turn the well OFF and back ON the temperature setting will remain.

Never place food directly in well. Always use pans.

For most efficient operation, keep covered inserts in each well during preheating or when empty.

Always place covers on pans when not serving to prevent food from drying out.

Wet Operation
Fill the food well with a minimum of 2” (5cm) of water and cover with lid or empty pan. To preheat water, set temperature control at 3. With pans in place, wells will boil water. Food temperature will vary depending on type and amount of product. To minimize steam and water usage, set control at lowest setting that will maintain proper food temperature. To reduce preheating time, use hot water to fill the well. Preheating time with room temperature water is one hour.

When operating these units “wet,” never use anything other than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.

When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.

Steam can cause serious burns. Always use some type of protective covering on your hands and arms when removing lids from the unit. Lift the lid in a way that will direct escaping steam away from your face and body.

Dry Operation
Dry operation is more efficient and is preferred.

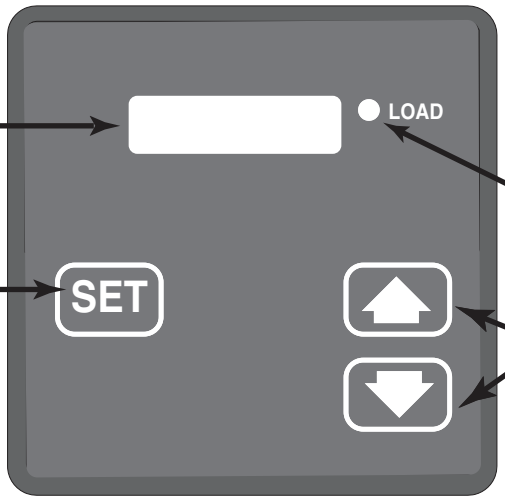
When operated dry, the bottom of the well will discolor. To clean, use a stainless steel cleaner or mild abrasive.

When operated dry, the well bottoms become very hot. Do not allow unprotected skin to contact any well surface.

N8700-DESP Temperature Control Operation

LED Display: Indicates the temperature setting 0-10. At the first startup the display will read OFF.

SET: When SET is depressed, the temperature setting is displayed and can be adjusted with the arrows.



LOAD Light: Lit when well is heating.

Arrows: After pressing SET, press the Up-Arrow to increase the temperature setting, press the Down-Arrow to decrease the temperature setting. The new temperature setting is entered 3 seconds after the last arrow is pressed.

Maintenance

Never hose down interior or exterior of units with water. This will void the warranty. Wipe interior dry of any water accumulation.

Drain Maintenance - N8100-FA Series

Each unit has a drain located inside the unit that removes the condensation from the evaporator coil and routes it to an external condensate evaporator pan. Each drain can become loose or disconnected during normal use. If you notice water accumulation on the inside of the unit be sure the drain tube is connected to the evaporator drain pan. If water is collecting underneath the unit make sure the end of the drain tube is in the condensate evaporator in the machine compartment. The leveling of the unit is important as the units are designed to drain properly when level. Be sure all drain lines are free of obstructions.

The power switch must be turned to OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.

Stainless Steel Care and Cleaning

To prevent discoloration or rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70- 80% iron, which will rust. It also contains 12-30% chromium, which forms an invisible passive film over the steel's surface, which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form discoloration or rust. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.

NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!

Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used be sure to rinse repeatedly and dry thoroughly. Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. Always rub with the grain of the steel. There are stainless steel cleaners available which can restore and preserve the finish of the steels protective layer. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.

Never use an acid based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products. Common items include, tomatoes, peppers and other vegetables.

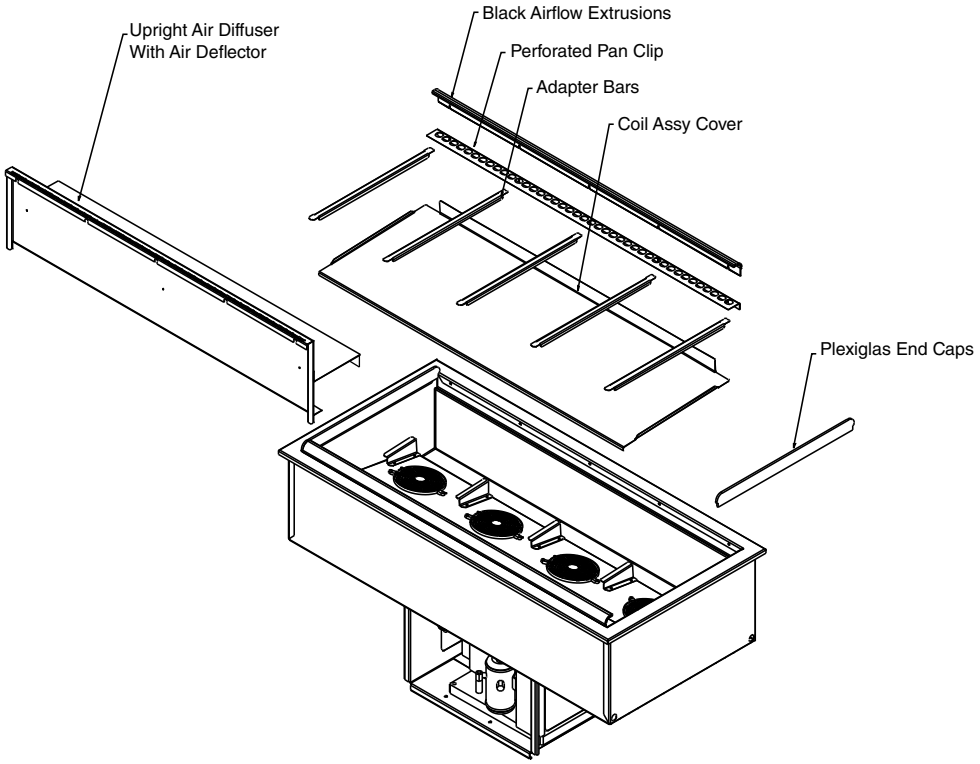
Cleaning the Condenser Coil

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

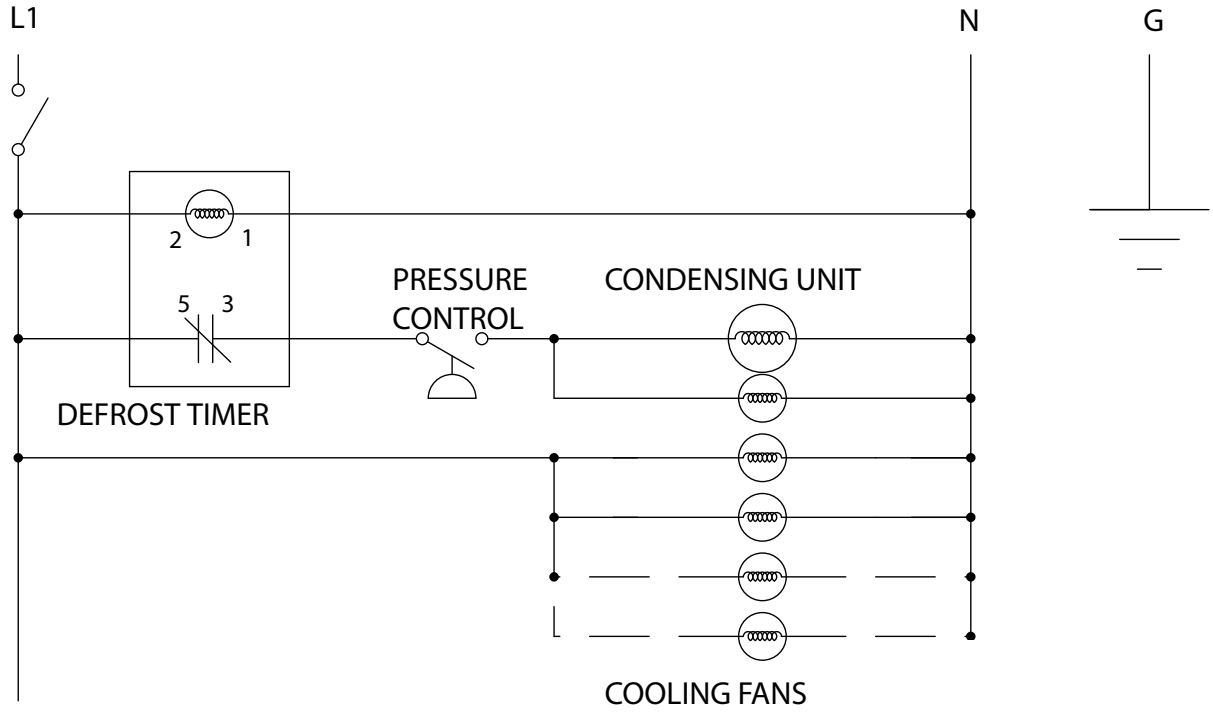
Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor failure. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.

Never use a high-pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.

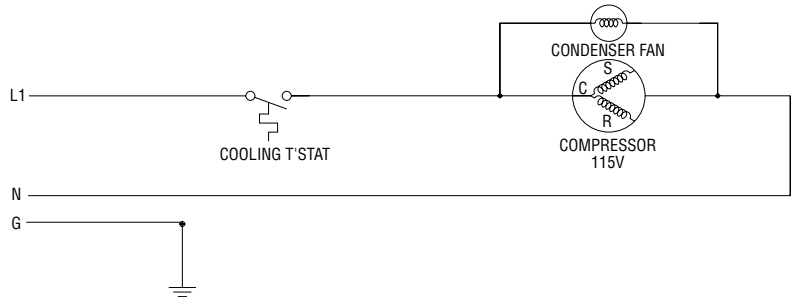
Unit Assembly N8100-FA



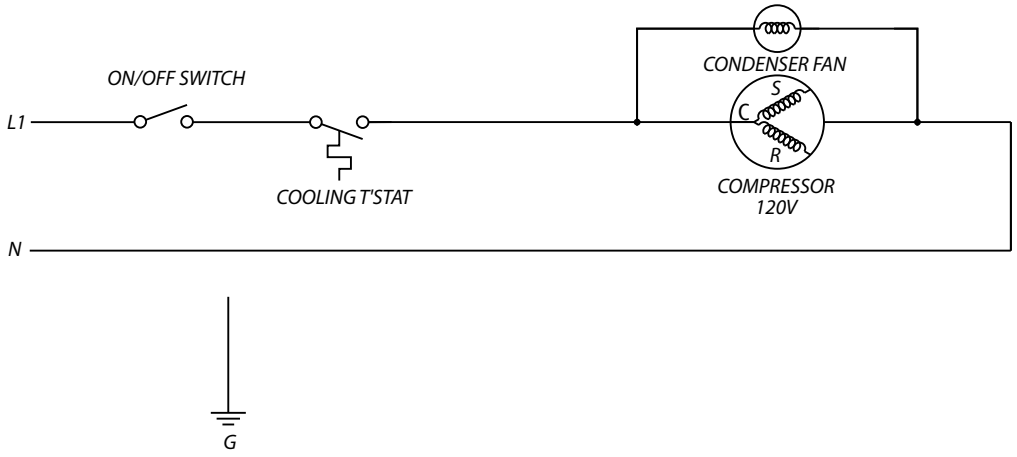
Wiring Diagram N8100-FA



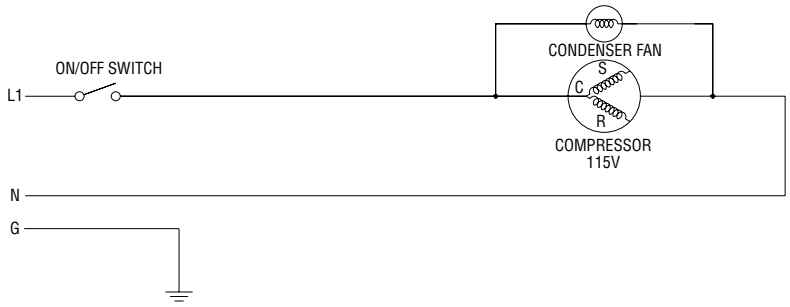
Wiring Diagram N8100B, N8100NB & N8100-BR



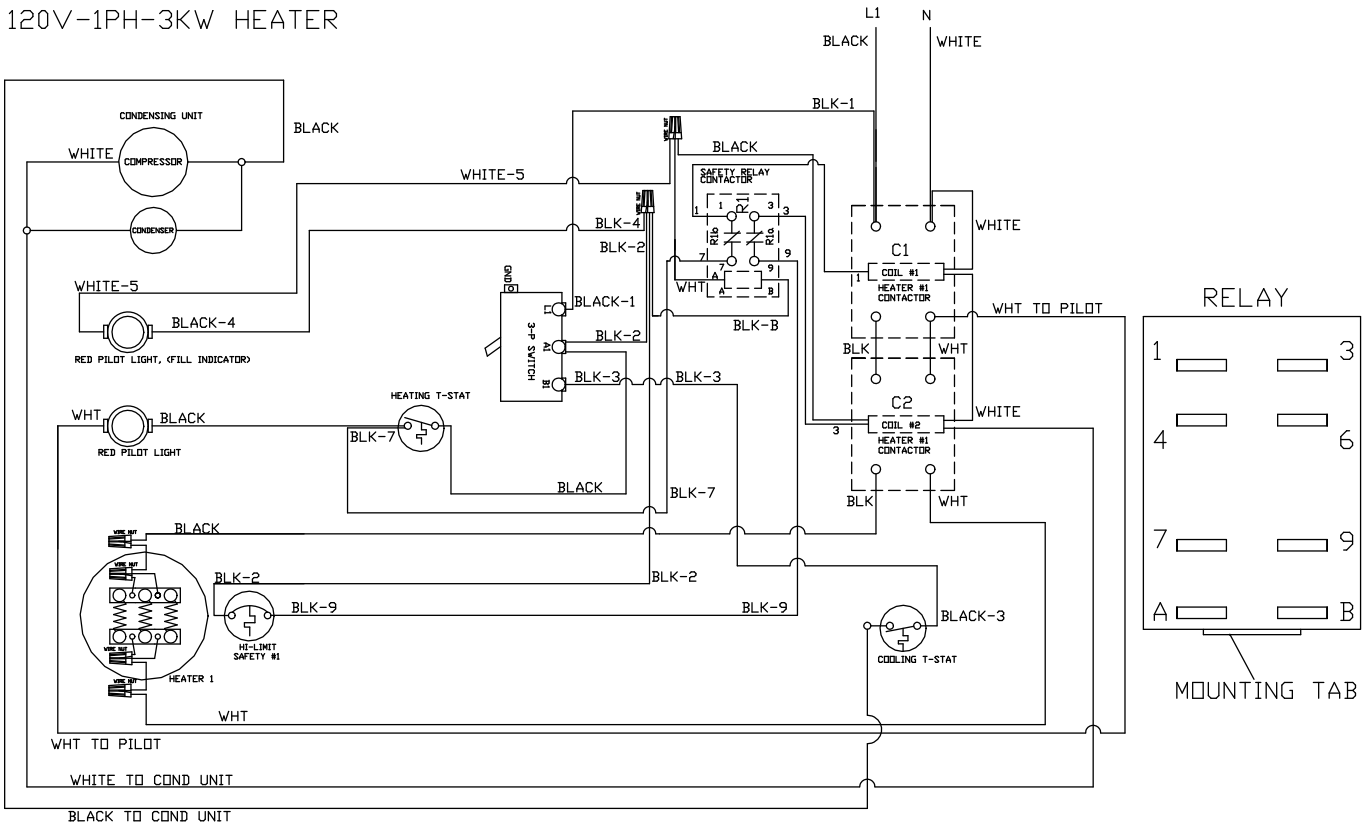
Wiring Diagram 8100-EF, 8100-EFN



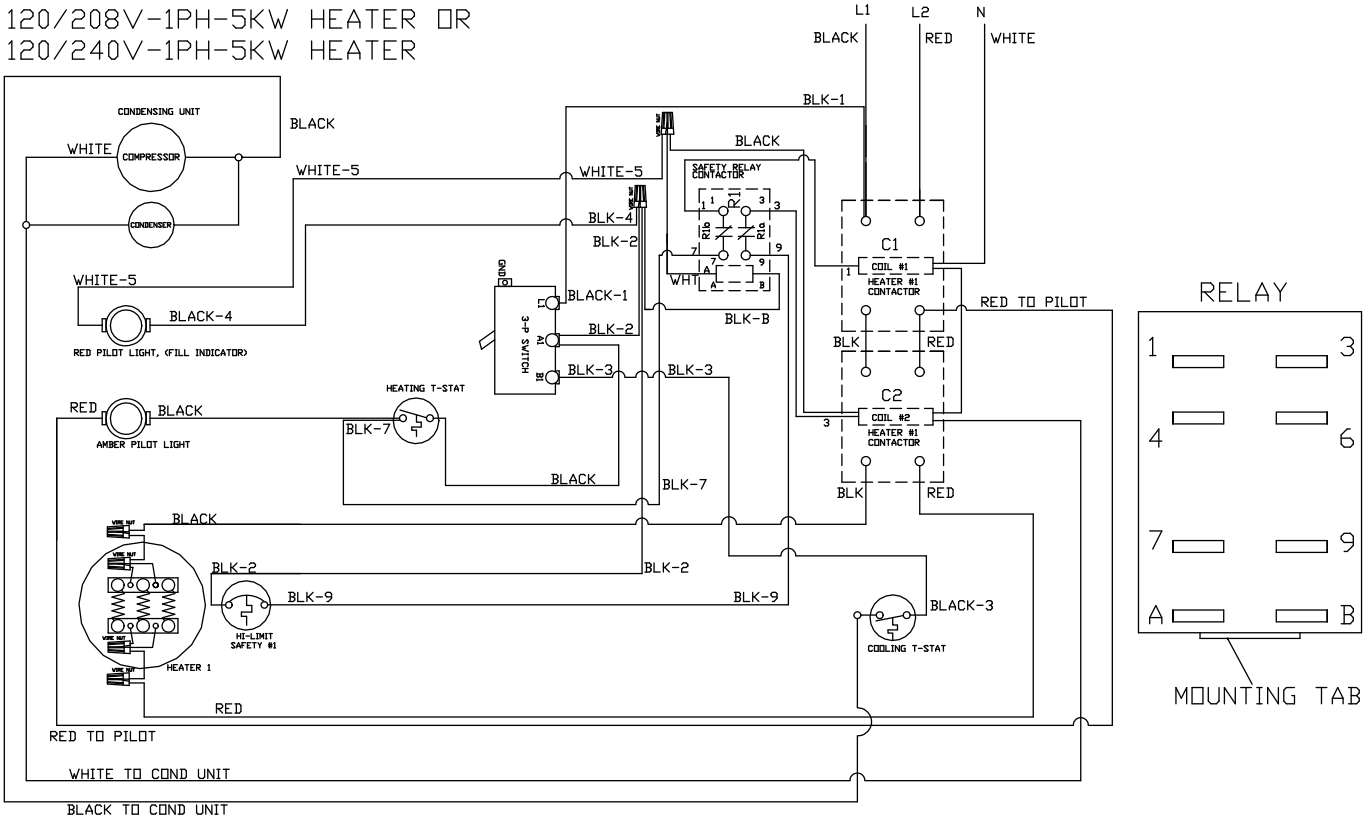
Wiring Diagram N8200, N8200-ST & N8200G



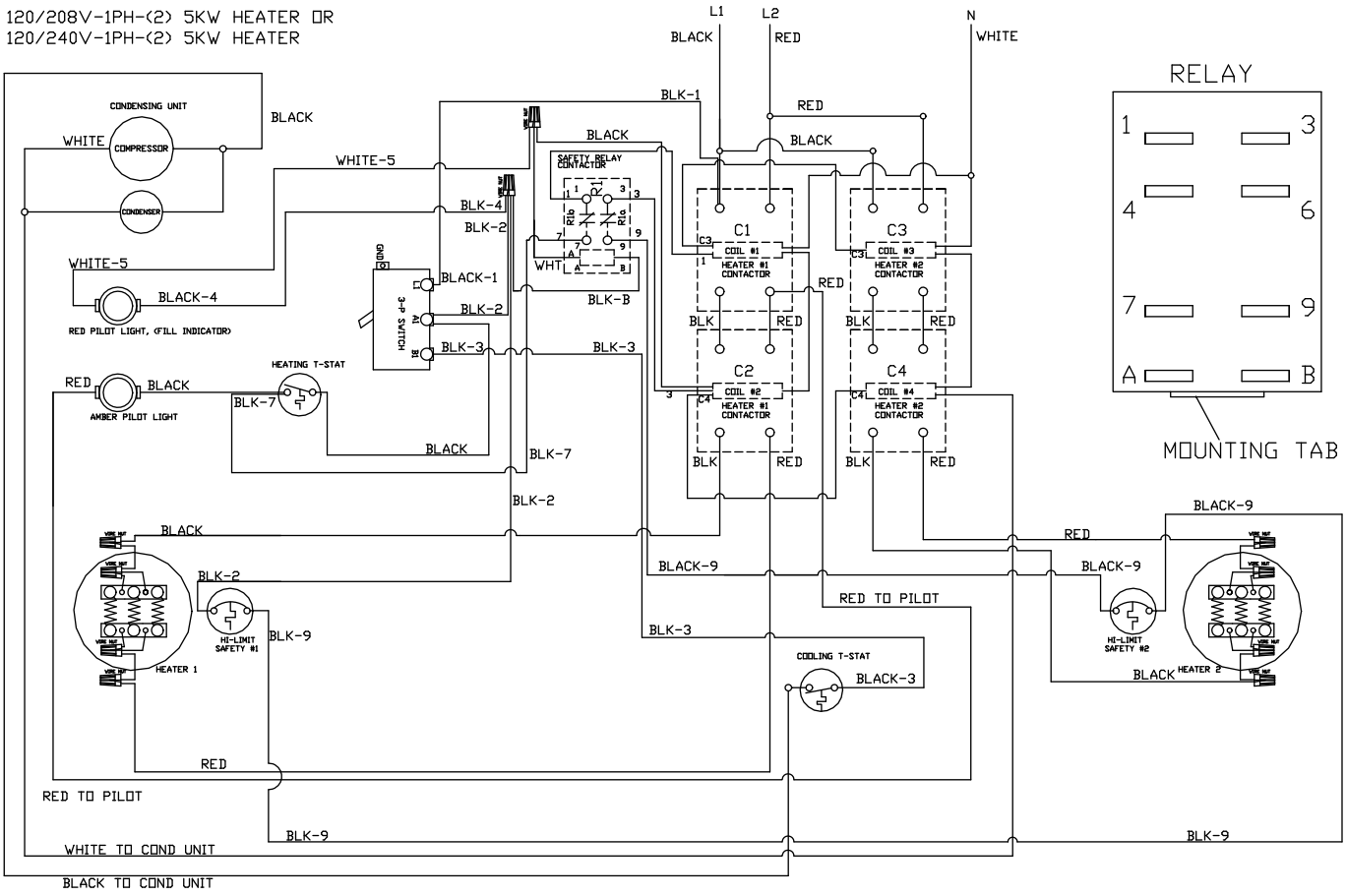
Wiring Diagram N8630



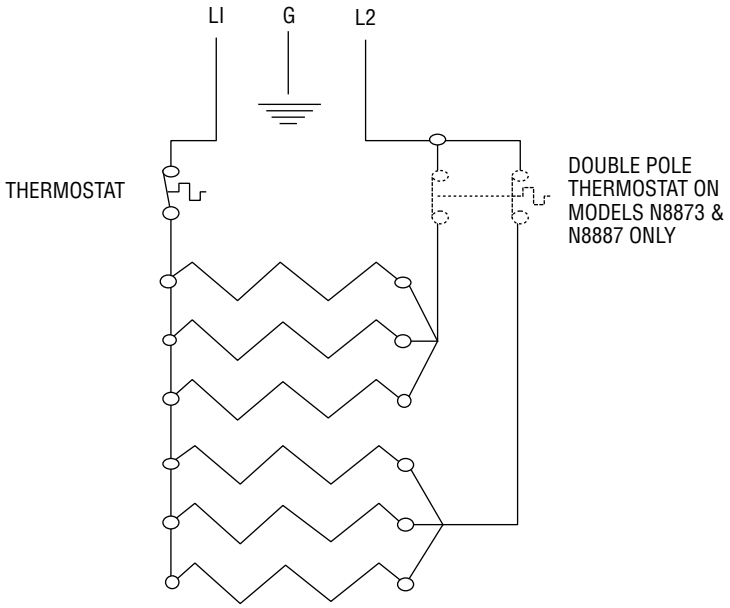
Wiring Diagram N8643 & N8656



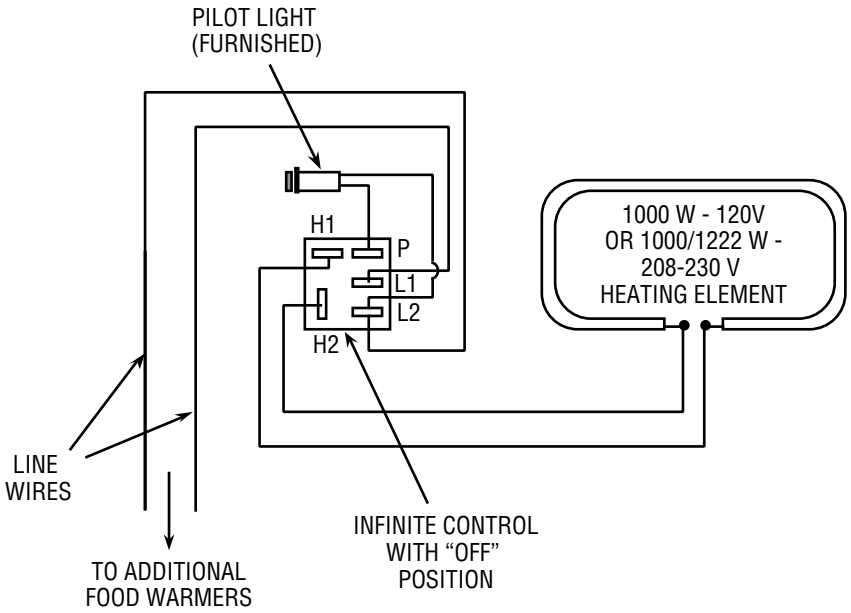
Wiring Diagram N8669 & N8681



Wiring Diagram N8800 208/230V

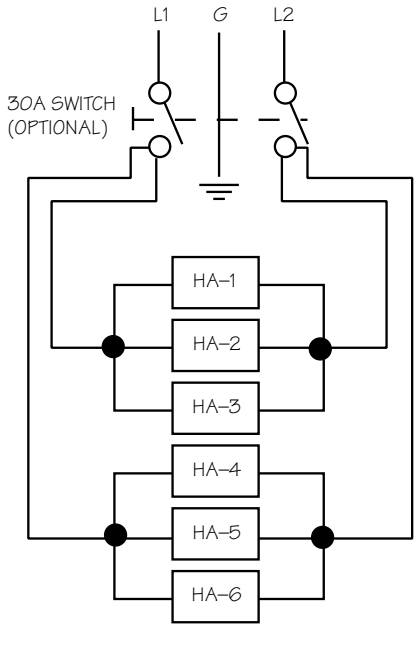


Wiring Diagram N8700-D, N8700N & N8700-R



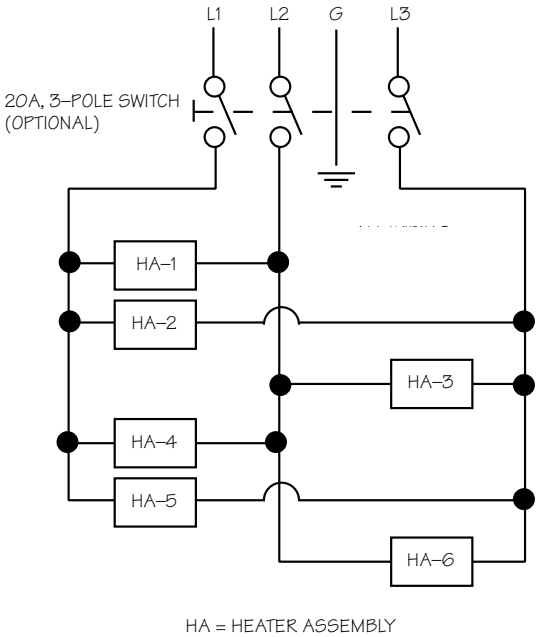
AMPERES IN LINE WIRES

# OF WARMERS	120V, 1 PHASE	208V, 1 PHASE	230V, 1 PHASE	208-230V, 3 PHASE L1	L2	L3
1	8.3	4.8	5.3			
2	16.7	9.6	10.6			
3	25	14.4	15.9	14.4/15.9	14.4/15.9	14.4/15.9
4	33.3	19.2	21.3	19.2/21.3	19.2/21.3	14.4/15.9
5		24	26.6	24/26.1	19.2/21.3	19.2/21.3
6		28.8	31.3	28.8/31.3	28.8/31.3	28.8/31.3



HA = HEATER ASSEMBLY

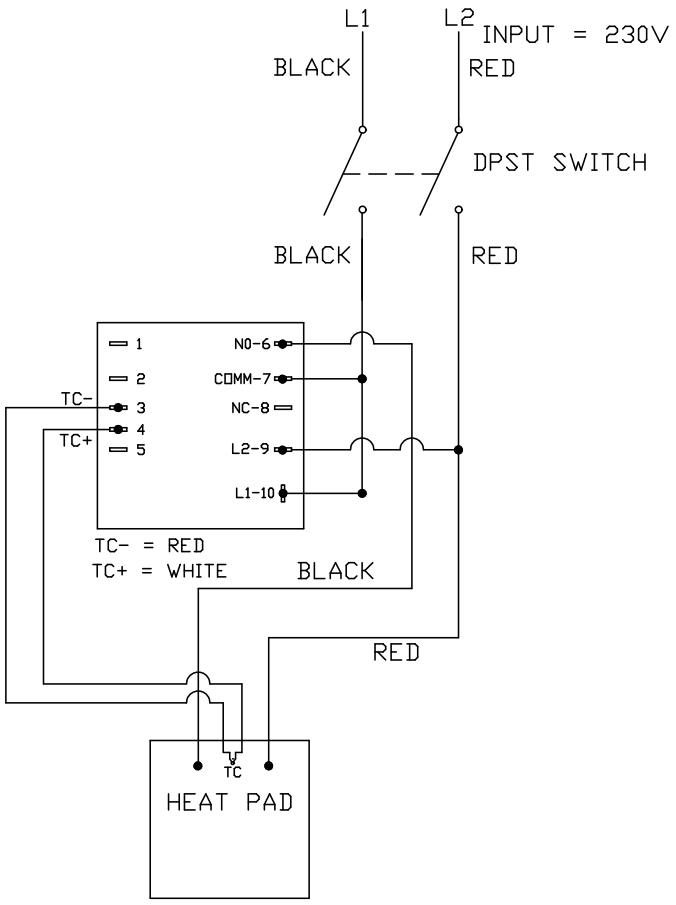
Standard Single Phase



HA = HEATER ASSEMBLY

Optional Three Phase

Wiring Diagram N8700-DESP



N8700-DESP Technical Service Notes

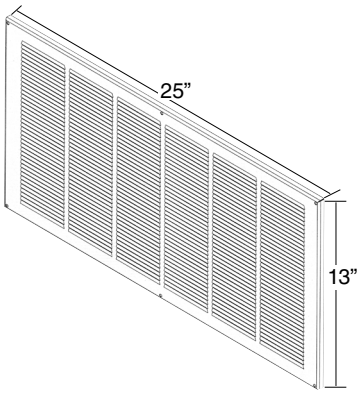
The temperature probes are mounted directly to the heat pad and can only be tested with a meter that can read type J thermocouples. When testing the probe read the temperature of the hot food well.

When replacing the well not to apply pressure directly to the pad.

Heater Resistance:
208 Volt Heaters Min 82.65 ~ Max 91.35
240 Volt Heaters Min 109.20 ~ Max 120.80

Miscellaneous Parts 8000 SERIES

Delfield Part #	*Description*
265-AXE-0000	Divider bar, 2.00" x 20.93"
243-ALS-0032	Divider bar, 13.00" x .90"
243-AB0-0001	Divider bar, 21.00" x .90"
3234242	Plastic drain
1701273	Trim gasket (sold by foot)
359-411-0003	Louver (Cutout dimension is 11" x 22" (28cm x 56cm))

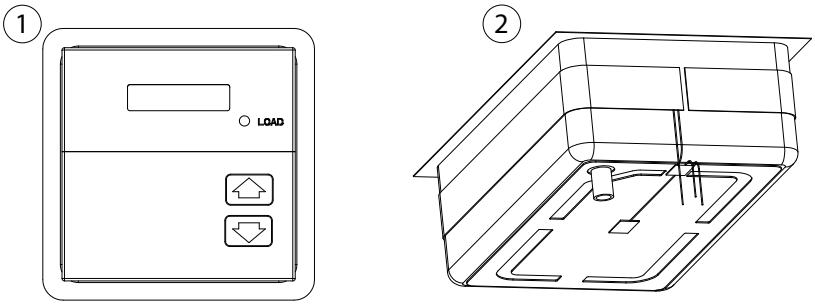


Cap Tube Chart - R134A Refrigerant	
Model Number	*Cap Tube Size/Length*
N8118B	.036ID x 72"
N8130B	.036ID x 72"
N8143B	.036ID x 72"
N8144-BR	.036ID x 72"
N8146NB	.042ID x 120"
N8156B	.042ID x 120"
N8159-BR	.036ID x 72"
N8168NB	.042ID x 120"
N8169B	.042ID x 120"
N8176-BR	.042ID x 120"
N8181B	.054ID x 110"
N8194-BR	.042ID x 120"

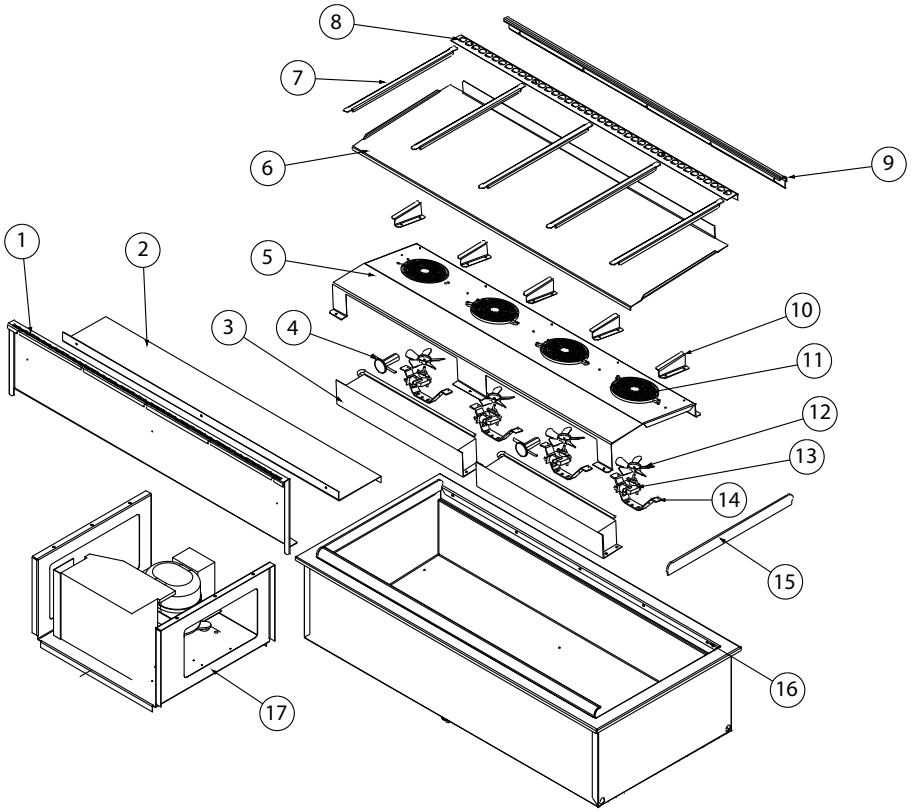
Replacement Parts, N8700-DESP

For models N8700-DESP		
Key	*Delfield Part #*	*Description*
1	2195319	Control, 500W Food Well
2	3234798	Food Well/Heatpad, 208V-500W
2	23234950	Food Well/Heatpad, 240V-500W
-	3234951	Food Well/Heatpad, 208V-500W, Without Drain

NOTE: When replacing the well not to apply pressure directly to the pad.



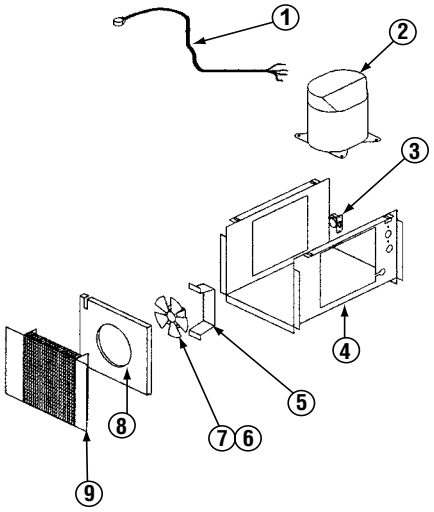
Replacement Parts N8100-FA



Key	*Description*	*Delfield Part # Per Model*				
		N8131-FA 2-PAN	**N8144-FA 3-PAN**	**N8157-FA 4-PAN**	**N8169-FA 5-PAN**	**N8182-FA 6-PAN**
1	Upright diffuser	226-0V3-0030	226-0V3-0031	226-0V3-0032	226-0V3-0033	226-0V3-0034
2	Air deflector	226-A9L-0030	226-A9L-0031	226-A9L-0032	226-A9L-0033	226-A9L-0034
3	Coil	3510086	3510086	3510086	3510086	3510086
4	Expansion valve	3516273	3516273	3516273	3516273	3516273
5	Coil assembly cover	019-0V0-0030	019-0V0-0038	019-0V0-0032	019-0V0-0033	019-0V0-0034
6	Fan assembly cover	226-0V1-0030	226-0V1-0031	226-0V1-0032	226-0V1-0033	226-0V1-0034
7	Adapter bar	243-AB0-0001	243-AB0-0001	243-AB0-0001	243-AB0-0001	243-AB0-0001
8	Perforated pan clip	270-0V5-0030	270-0V5-0031	270-0V5-0032	270-0V5-0033	270-0V5-0034
9	Black airflow extrusion	316-991-0030	316-991-0031	316-991-0032	316-991-0033	316-991-0034
10	Cover support bracket	226-0V2-0030	226-0V2-0030	226-0V2-0030	226-0V2-0030	226-0V2-0030
11	Fan guard	3516173	3516173	3516173	3516173	3516173
12	Fan blade	3516172	3516172	3516172	3516172	3516172
13	Fan motor	2162691	2162691	2162691	2162691	2162691
14	Fan bracket	031-264-0000	031-264-0000	031-264-0000	031-264-0000	031-264-0000
15	Plexiglas end cap	091-0XL-0030	091-0XL-0030	091-0XL-0030	091-0XL-0030	091-0XL-0030
16	S/S thumb screw	9321541	9321541	9321541	9321541	9321541
17	Cond. Unit	000-BN5-0030	000-BN5-0035	000-BN5-0035	000-BN5-0036	000-BN5-0036
-	Timer	2194345	2194345	2194345	2194345	2194345
-	Pressure Control	2193927	2193927	2193927	2193927	2193927
-	Rocker switch	2190154	2190154	2190154	2190154	2190154

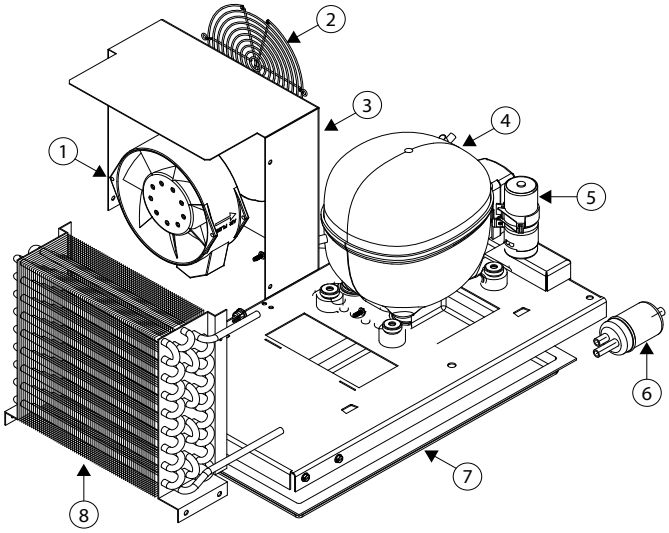
Narrow Base Condensing Unit Assembly 1/5 H.P. R134A, Low
N8118B, N8130B, N8143B, N8144-BR, N8146NB, N8168NB

Key	*Delfield Part #*	*Description*
1	2183300	Harness, wire, power cord, 8100
2	3526694	Compressor, 1/5 h.p.,115v/60hz
	3526718	Compressor, 1/5 h.p., 220v/50hz
3	3516047	Cold Control
4	024-ADB-0040	Compressor stand
5	031-264-0000	Bracket, fan motor, blower coil
6	3516172	Blade, fan, 5.56, CCW, Lexan, clear
7	2162691	Motor, fan, 115v, 50/60, UPPCO/bay
	2162692	Motor, fan, 230V, 50/60, UPPCO/bay
8	026-ANM-0030	Fan baffle
9	3516067	Coil, condenser, 9 x 10, R-134a, 8100
-	3516230	Filter dryer, double 1/4"OD inlet
-	2194400	15 Amp switch, 220V



Condensing Unit 1/4 H.P. R404a Low
8100-EF Series, 8100-EFN Series, N8200-ST Series,
N8131-FA, N8231, N8231G, N8245, N8245G, N8259, N8273, N8630, N8643, N8656, N8669

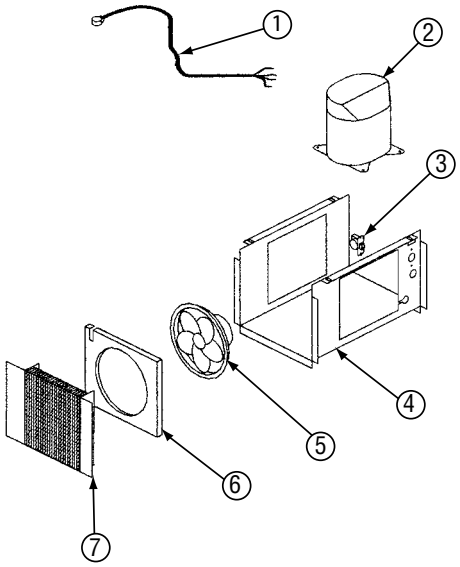
Key	*Delfield Part #*	*Description*
-	**000-BN5-0030**	**Condensing Unit Assembly, 115V**
-	**000-BN5-003J**	**Condensing Unit Assembly, 220V/50Hz**
1	2160028	Fan, Axial, 5.5" 120V
	2160029	Fan, Axial, 5.5", 230V
2	2160030	Fan Guard, 6.0"
3	026-C58-0037	Shroud, Condenser Coil
4	3526999	Compressor, NF5.5CLX, 115V/60Hz, Danfoss
	3527013	Compressor 220/50Hz, Danfoss
5	2194787	Capacitor, Start 280MFD
	3516444	Compressor relay and overload, NF5.5CLX
6	3516322	Filter-dryer, (2) inlet .25"
7	075-231-0030	Pan, condensate
8	3516454	Condenser Coil



Miscellaneous Parts Not Included in Condensing Unit	
2194099	15 Amp switch, 120V
2194400	15 Amp switch, 220V
2183348	Cord/plug assembly
3516225	Expansion valve

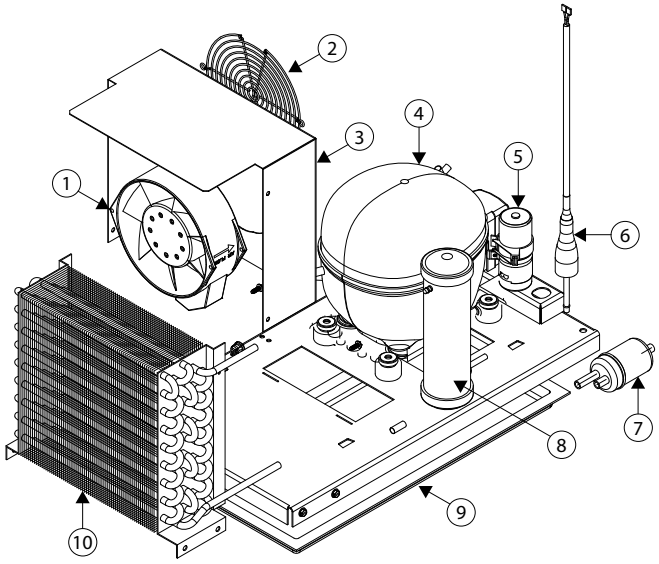
Narrow Base Condensing Unit Assembly N8156B, N8159-BR, N8169B, N8176-BR, N8181B, N8194-BR

Key	*Delfield Part #*	*Description*
1	2183300	Harness, wire, power cord
2	3526703	Compressor, 1/3HP, 115/60, R134A, N8181B, N8194-BR
	3526695	Compressor, 1/4 h.p.,115v/60hz, N8156B, N8159-BR, N8169B, N8176-BR
	3526719	Compressor, 1/4 h.p., 220v/50hz
3	3516047	Cold control
4	024-ADB-0041	Stand, compressor
5	2194013	Fan assembly, condenser, 8" blade, 115V
	2162689	Fan assembly, condenser, 8" blade, 220V
6	026-ANM-0033	Baffle, fan
7	3516067	Coil, condenser, 9x10, R134A
-	3516230	Filter dryer, double 1/4"OD inlet
-	2194400	15 Amp switch, 220V



Condensing Unit Assembly 1/3 H.P. R404a, Low, N8259G, N8287, N8681

Key	*Delfield Part #*	*Description*
-	**000-BN5-003G**	**Condensing Unit Assembly, 115V**
-	**000-BN5-003M**	**Condensing Unit Assembly, 220V/50Hz**
1	2160028	Fan, Axial, 5.5", 115V
	2160029	Fan, Axial, 5.5", 230V
2	2160030	Guard, Fan, 6.0"
3	026-C58-0037	Shroud, Condenser Coil
4	3527000	Compressor, NF7.0. 115V/60Hz, Danfoss
	3527012	Compressor, 220V/50Hz Danfoss
5	2194788	Capacitor, Start 320MFD
	3516438	Compressor relay and overload, NF7CLX
6	3516324	High pressure switch
7	3516322	Filter-dryer, (2) inlet .25"
8	3516458	Receiver tank
9	075-231-0030	Pan, condensate
10	3516454	Condenser Coil

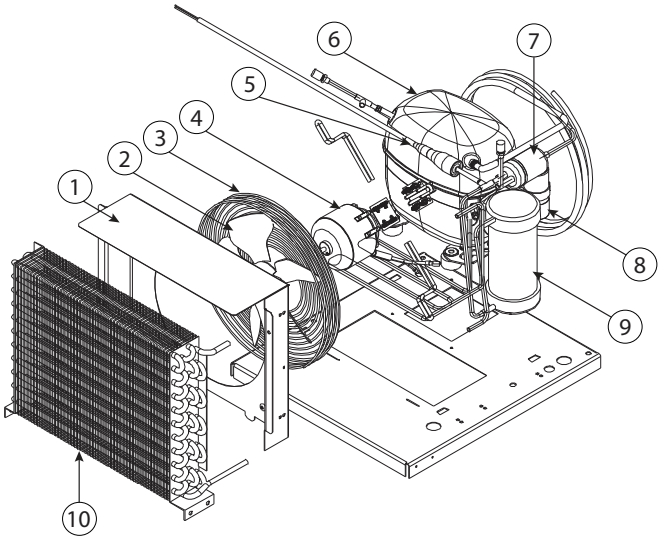


Miscellaneous Parts Not Included in Condensing Unit	
3516225	Expansion valve
2194099	15 Amp switch, 120V
2194400	15 Amp switch, 220V
2183348	Cord/plug assembly

Condensing Unit Assembly 1/2 H.P. R404a, Low, N8273G

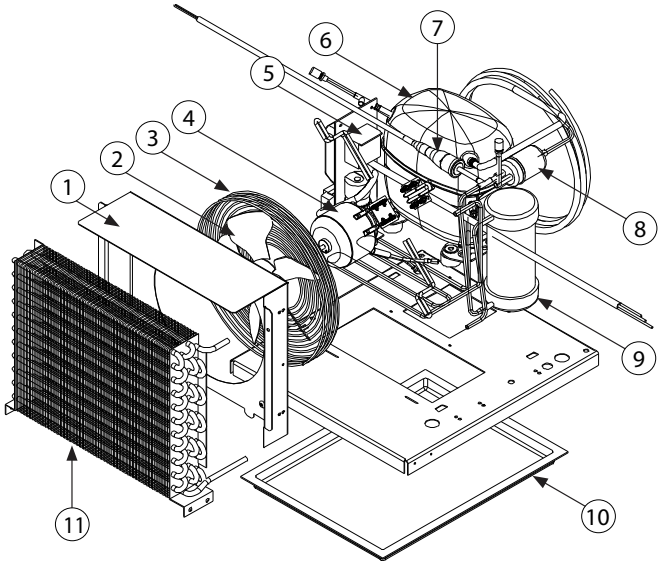
Key	*Delfield Part #*	*Description*
-	**000-BN5-0033**	**Condensing Unit Assembly, 115V**
-	**000-BN5-003N**	**Condensing Unit Assembly, 220V/50Hz**
1	026-C58-0031	Shroud, 1/2 HP Condenser Coil
2	3516554	Blade, Fan, 9.00", 5-pedal
3	2160019	Guard, Fan, Condenser, Upright
4	2162716	Motor, Fan, 16W, 115V
	2162721	Motor, Fan 16W, 230V
5	3516324	High Pressure Switch
6	3527001	Compressor, SC12CLX.2,115V/60Hz, Danfoss
	3527011	Compressor, 220V/50Hz, Danfoss
7	3516322	Filter-dryer, (2) inlet .25"
8	2194789	Capacitor, Start 240MFD
	3516441	Compressor relay, SC12CLX.2
9	3516459	Receiver
10	3516455	Condenser Coil

Miscellaneous Parts Not Included in Condensing Unit	
3516225	Expansion valve
2194099	15 Amp switch, 120V
2194400	15 Amp switch, 220V
2183348	Cord/plug assembly



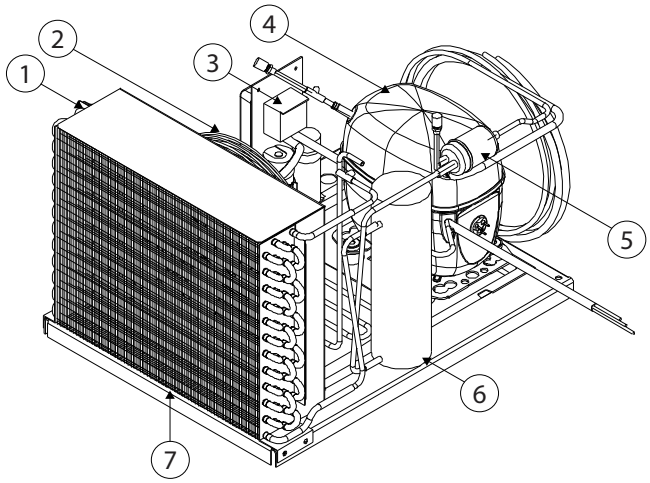
Condensing Unit Assembly 1/2 H.P. N8144-FA, N8157-FA

Key	*Delfield Part #*	*Description*
-	**000-BN5-0035**	**Condensing Unit Assembly**
1	026-C58-0031	Shroud, 1/2 HP condenser coil
2	3516554	Blade, fan 9.00", 5 pedal
3	2160019	Guard, fan, condenser, upright
4	2162716	Motor, fan, 16W, 115V
5	3516462	Capacitor, start, assembly
6	3527026	Compressor, SC12MLX, 115V/60Hz, Danfoss
7	3516331	High pressure switch
8	3516322	Filter dryer, (2) inlet, .25"
9	3516459	Receiver
10	075-231-0031	Pan, condensate
11	3516455	Coil, 1/2 HP condensing

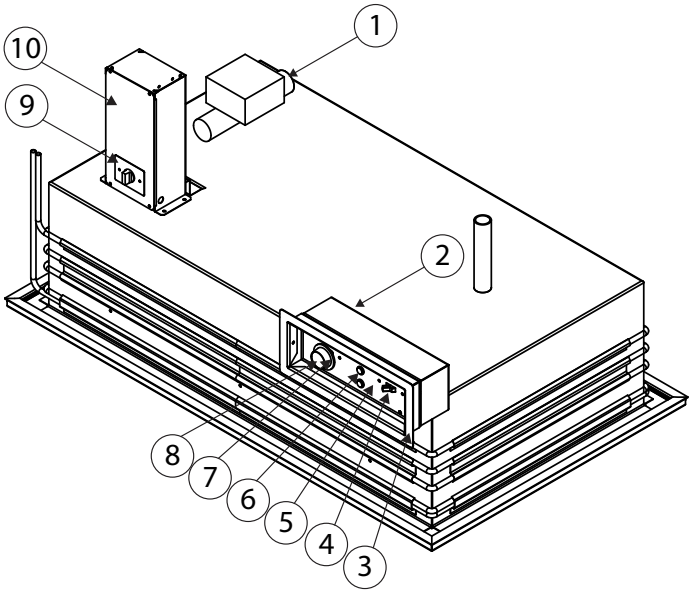


Condensing Unit Assembly 3/4 H.P. N8169-FA, N8182-FA

Key	*Delfield Part #*	*Description*
-	**000-BN5-0036**	**Condensing Unit Assembly**
1	026-C58-0032	Shroud, 3/4 HP condenser coil
2	2160019	Guard, fan, condenser, upright
3	3516442	Capacitor, start, run, assembly
4	3527021	Compressor, SC18MLX, 115V/60Hz, Danfoss
5	3516322	Filter dryer, (2) inlet, .25”
6	3516360	Tank, receiver
7	3516456	Coil, condenser, 3/4 HP
-	075-231-0031	Pan, condensate
-	3516433	Blade, fan 25º, 10”, CW, upright
-	2162716	Motor, fan, 16W, 115V



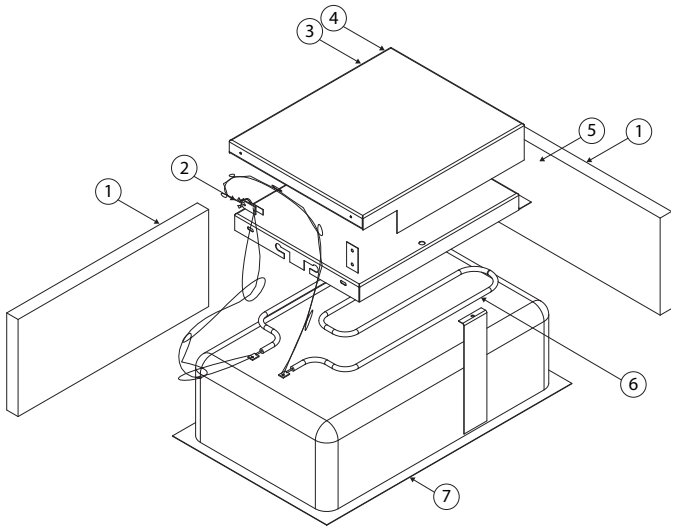
Food Well Assembly With Thermostat control N8600



For models N8600		
Key	*Delfield Part #*	*Description*
1	2194075	Immersion heater 120V, 1Ph
1	2193974	Immersion heater 240V 1Ph 5KW
2	026-AO6-0041	Box, control, galv, 8600 series
3	372-ANQ-003D	Front, collar, mounting, 8600
4	2193979	Switch, 3 position, 30Amp
5	372-ANS-0001	Cover, control box, 8700 series
6	2194190	Light, pilot, 125V, red
7	2194202	Thermostat, electric (heated)
8	3234556	Knob, thermostat control (heated)
9	2194974	Contactor, 2 Pole, 120V
10	3516047	Temperature control (cold)

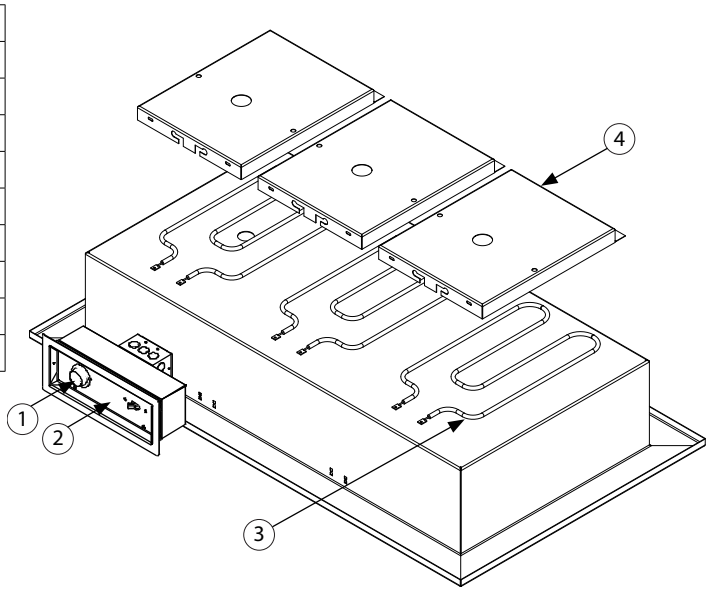
Food Well Assembly With Infinite Control N8700

For models N8700D, N8700N, N8700ND, N8700R		
Key	*Delfield Part #*	*Description*
1	3434703	Insulation, fiberglass, 9” x 48”
2	2194335	Thermostat, non-adjustable, 480˚F
3	026-103-0002	Bottom cover
4	3434663	Insulation, blanket, 24” wide
5	026-061-0001	Plate, deflector, DFW, with or without drain
6	2194007	Element, heating, 208/230v, 1000/1222w
6	2194006	Element, heating, 120v
7	000-BQ9-Z0000	Well, hot food, with drain
7	000-BQ9-Z0001	Well, hot food, without drain
-	3234557	Knob, infinite control
-	2194110	Control, infinite, 240v, 14a
-	2194107	Control, infinite, 120v



Food Well Assembly With Thermostat Control N8800

For models N8831, N8859, N8873, N8887		
Key	*Delfield Part #*	*Description*
1	3234556	Knob, thermostat control
2	2193984	Thermostat 30A, N8873. N8887
2	2194012	Thermostat, 25A, N8831, N8845, N8859
3	2194007	Element, heating, 208/230v, 1000/1222w
3	2194006	Element, heating, 120v, 1000w
4	026-061-0001	Plate, deflector, DFW, with drain
-	3434704	Insulation, fiberglass, 1” thick
-	3434664	Insulation, fiberfrax, 1” thick



Standard Labor Guidelines To Repair Or Replace Parts On Delfield Equipment

Advice and recommendations given by Delfield Service Technicians do not constitute or guarantee any special coverage.

- A maximum of 1-hour is allowed to **diagnose a defective component**.
- A maximum **travel distance** of 100 miles round trip and 2-hours will be reimbursed. Actual travel to be charged.
- Overtime, installation/start-up, normal control adjustments, general maintenance, glass breakage, freight damage, and/or correcting and end-user installation error will not be reimbursed under warranty unless pre-approved with a **Service Work Authorization** from Delfield. You must submit the number with the service claim.
- Actual repair time will be paid at or below guidline.
- Parts on the critcal stock list must be air freighted at the expense of the service agent.

Labor Up To 1-Hour Is Allowed To Replace

- Infinite Switch
- Door Jamb Switch
- Solenoid Coil
- Hi-limit/Thermal Protector Switch
- Fan Delay/Defrost Termination Switch
- Compressor Start Components and Overload Protector
- Defrost Timer
- Thermostat
- Thermometer
- Gear Motor
- Contactor/Relay
- Transformer
- Evaporator/Condenser Fan Motor and Blade
- Circulating Fan Motor and Blade
- Digital Control
- Water Level Sensor/Probe
- Door Hinges, Locks, and Gaskets
- Condensate Element
- Springs/Lowerator

Labor Up To 2 Hours To Replace

- Drawer Tracks/Cartridges
- Pressure Control
- Solenoid Valve
- Defrost Element
- Heating Element
- Locate/Repair Leak

Labor Up To3 Hours To Replace

- EPR or CPR Valve
- Expansion Valve
- Condenser or Evaporator Coil
- Cap Tube

Labor Up To 4 Hours To Replace

- Compressor
  - This includes recovery of refrigerant and leak check.
  - $55.00 maximum reimbursement for refrigerant recovery (includes recovery machine, pump, torch, oil, flux, minor fittings, solder, brazing rod, nitrogen, or similar fees).

Refrigerants

- R22 A maximum of $4.00/lb. or 25¢/oz. will be reimbursed.
- R134A A maximum of $7.00/lb. or 44¢/oz. will be reimbursed.
- R404A A maximum of $16.00/lb. or $1.00/oz. will be reimbursed.

Notes

Notes

Delfield®

Mt. Pleasant, MI

Covington, TN

Thank you for choosing Delfield!

Help is a phone call away. Help our team of professional, courteous customer service reps by having your model number and serial number available at the time of your call (800) 733-8829.

Model: _____ S/N: _____

Installation Date: _____

Manitowoc STAR CERTIFIED SERVICE AND PARTS

For a list of Delfield's authorized parts depots, visit our website at www.delfield.com

Register your Delfield warranty online. Go to www.delfield.com under the service tab to complete.

Delfield®

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